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JUNE 29, 1957

# THE NATIONAL *Provisioner*

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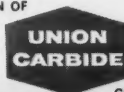
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# THE NATIONAL Provisioner

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## News and Views

THE NATIONAL

# PROVISIONER

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JUNE 29, 1957

### 'They Can't Wait'

Methods of extending the shelf and home refrigerator life of sausage and other manufactured meat products, whether by processing procedures or packaging, are highly desirable under the distribution pattern that exists today. However, we believe that equal emphasis should be given to the creation of a condition that can best be summed up by: "They can't wait."

What do we mean by the phrase? We mean that the sausage product should be made to possess such quality and appetite appeal, and should be packaged so appealingly and informatively, that the shopper "can't wait" to buy (and certainly cannot pass it by) in the retail case.

Even more by "they can't wait" we mean that if the package should chance to arrive unbroken in the home, the hungry fingers of a four-year-old, or those of a hollow-legged teenager or a rapacious father, are sure to sample heartily before the sausage ever reaches the refrigerator.

In other words, if meat processors manufacture, package and merchandise ready-to-eat products so that they are not only bought today, but so that they are also eaten today, tonight, or tomorrow, the problem of shelf life becomes less compelling.

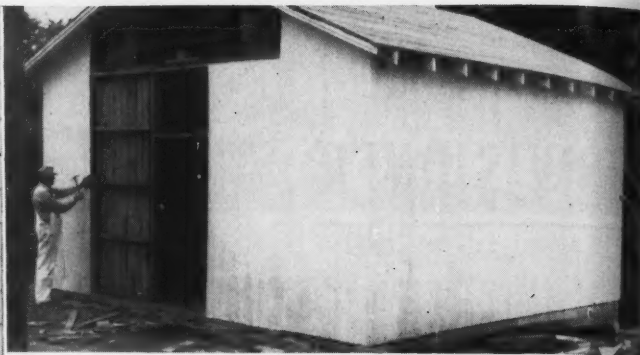
We realize, of course, that no processor can ever hope to create such a condition of immediate consumption with respect to his whole line, or perhaps in respect to one product, and that he must safeguard his reputation and his sales by preserving freshness as long as possible. However, any steps that can be taken to move prepared meats into consumption rapidly, as well as moving them quickly through the retail store and into the home, should be well worth while.

**The Senate Judiciary** committee will take up on Monday, July 1, the bill (S-1356) to transfer regulatory authority over packers from the U. S. Department of Agriculture to the Federal Trade Commission. The measure was sent to the full committee late last week by the antitrust and monopoly subcommittee without a recommendation for or against approval. Voting to move the bill along were Senator Kefauver (D-Tenn.), subcommittee chairman; Senator O'Mahoney, co-sponsor of S-1356, who conducted the hearings on the bill, and Senator Wiley (R-Wis.). Opposing was Senator Dirksen (R-Ill.). Three members of the seven-man subcommittee were absent. The vote was taken under a reservation that any of the subcommittee members may move later to amend the bill. Senator Dirksen plans a USDA-backed amendment that would keep jurisdiction over packers in that Department but would exclude firms not primarily engaged in meat processing or slaughtering. Senator O'Mahoney has asserted that he has enough support in the full committee to report the bill to the Senate next week and without the Dirksen amendment.

Also sent along to the judiciary committee by the Kefauver group without recommendation was S-11, which would limit good faith meeting of competition as a defense to price discrimination charges under the Robinson-Patman Act. Washington observers feel there is little chance that S-11 will be approved by the full committee.

**Another Bill** to regulate livestock slaughter methods has been introduced in the House. HR-8398, presented by Rep. W. R. Poage (D-Tex.), would declare it to be the policy of the United States that livestock be slaughtered only by the "most humane practicable methods." No method would be deemed to comply with such policy, the bill provides, unless "all animals are rendered insensible to pain, by a single blow or gunshot or an electrical, chemical or other means that is rapid and effective before being shackled, hoisted, thrown, cast or cut." Slaughtering methods in conformity with the requirements of any established religious faith are declared specifically to be humane. The bill would direct the Secretary of Agriculture to conduct, assist and foster research in slaughtering methods and would require him to designate approved methods on or before June 30, 1958. All agencies of the federal government on and after July 1, 1959, would be prohibited from purchasing any livestock products from a slaughterer or processor that used unapproved methods in any of its plants or affiliates. The Secretary would be authorized to establish a 12-member advisory committee, which would include two representatives of national associations of slaughterers.

**The 12th Annual** meeting of the Western States Meat Packers Association has been set for February 17-20, 1958, at the Sheraton-Palace Hotel in San Francisco. In other action late last week, the WSMPPA board accepted applications of four firms for general and 16 for associate membership, bringing total membership to a new record high of 467. Harold W. Baird of Diamond F Meat Co., Tacoma, was elected to the board to succeed Henry J. Kruse of Seattle Packing Co., Seattle, who resigned. The Seattle firm now is a subsidiary of The Cudahy Packing Co., Omaha. The board also directed the association's management to do its utmost to obtain a suspension by the Interstate Commerce Commission of the new lower westbound rates on fresh meat and packinghouse products which the transcontinental freight bureau has approved, effective August 15. WSMPPA wants the ICC to hold public hearings on the rate reductions.



ALTHOUGH MODERN smokehouses carry most of the burden at the Edwards' plant, a country style house (upper right) furnishes additional capacity and is featured in the company's promotion. The house under construction replaces one destroyed by fire not long ago. Lower photo shows the Edwards' plant of today (between additions).



## Edwards' of Kentucky Mixes New and Country Style

**L**OCATED at Lawrenceburg in the heart of the Kentucky bluegrass country, 23 miles directly west of Lexington, Edwards' Sausage Co. has shown phenomenal growth while specializing in only three types of pork sausage. Operating under the advertised slogan, "Country Style—First in Quality," the small manufacturing business that was started in the back of a meat market has been developed into a model plant producing 70,000 lbs. of product a week and is still growing.

When C. M. Edwards and his son, Marvin, sold their market in 1938 and went into the wholesale business, they had no expectation that their small company, with manufacturing limited to wieners, bologna and fresh sausage, would reach its present size. With a branch at Hopkinsville, Ky., and another soon to be added in the east, the firm's management is planning to provide intensive coverage of the entire state.

The plant has grown steadily from the inception of construction in 1940. At that time the company was given a helping hand by the city of Lawrenceburg, which donated five acres of land and provided free water and taxes for five years. The first unit was a 24 x 64 ft. building which was erected to house the killing of 12 hogs and manufacture of 2,000 lbs. of sausage weekly. A single small truck handled deliveries. While construction has always been done in conformity with federal specifications, inspection is limited to city and state. Cattle have never been slaughtered and a small amount of fresh beef is purchased from other companies.

The first expansion, which was delayed by Marvin Edwards' wartime service, began in 1946 with the addition of an enlarged killing floor and more cooler space. In the following year a new office and new cooler were built and wiener processing capacity was expanded. In 1955 another 50 x 55 ft. sausage kitchen was built together with a loading dock and special wiener cooler. A boiler room was added during 1956 which contains an

automatic oil-burning package boiler made by the Ames Iron Works, Oswego, N. Y.

A 24 x 50 ft. office will be built next year as a second floor over the shipping room and loading dock. When this unit is completed, an 18 x 30 ft. holding cooler will be added so that hog slaughter and sausage production can be increased.

The company follows a policy of not allowing fresh or manufactured meat to remain in the plant for more than three days. Marvin Edwards, who has managed the enterprise since his father's retirement in 1946, attributes the firm's success to this policy of freshness, mixing spices in the plant and good service to customers.

The organization handles no fresh cuts or manufactured items other than the few specialties for which it is widely known. All pork from the daily slaughter of 175

[Continued on page 33]



ONE OF TWO stuffing rooms is devoted almost entirely to wieners.



## Packers NOW Ready to Buy Meaty and All Hogs on Merit

**M**UCH of the meat packing industry stands ready to buy meat type hogs, as well as all others, on a merit basis.

However, in order for packers to be in a position to offer separate price quotations for hogs of different value, the hogs should be sorted for both weight and grade before they are offered for sale by producers or their marketing agencies. The meat industry's attitude, and the reasons behind it, are being explained to marketing agencies at a series of informal meetings at principal markets and in an announcement by the American Meat Institute.

Immediate adoption of a more selective system of buying hogs on a nationwide scale is being recommended by the Institute. The AMI says that it bases this recommendation upon the "clearly defined desire of the top executive of every food industry—Mrs. American Home-maker."

"In recent years, this lady has demonstrated a decided preference for leaner pork," the Institute points out. "This pork is best produced from the so-called meat type hog. The Institute's members feel that the adoption of a more selective buying system will lend encouragement to the increased production of pork tailored to meet today's appetite demands."

**PRODUCERS WIN:** "Producers will benefit in two ways. It is cheaper to raise meat type hogs than their fatter cousins. In addition, and most important for the future of the nation's hog-corn farm economy, more lean cuts in the total pork supply will improve consumer demand for pork."

Recognizing these facts, meat packing companies have been attempting to purchase hogs on a "merit basis"—a basis which recognizes value differences between individual hogs in their offering prices. It is hoped that the Institute's recommendation eventually will expand this system to a nationwide scale in every market.

Hog producers frequently point out that they have not received sufficient price incentive to adjust their production to meet consumer demand. The Institute states that this price problem is not simply a matter of "paying premium" for meat type hogs. Packers cannot pay more for desirable hogs unless discounts for the less desirable over-fat hogs are incorporated in their buying practices at the same time.

**MERIT BUYING:** "Pricing of hogs should not be looked on as a matter of premiums and discounts at all," according to the Institute. "Merit buying is more properly described as a system in which value differences for individual hogs, based on both weight and quality, are recognized by both buyer and seller. Each should realize that the value of any hog is determined by how much the products from that hog will bring when sold."

The historical practice has been for hogs to be bought

and sold by lots or droves. This system gives broad recognition to weight differences. Differences in grade, which depend largely upon the relative lean-fat ratio of the hog, have been largely overlooked. Such differences in grades were not important so long as the hog industry enjoyed a strong export market for lard, and American consumers expressed no strong dislike for excessive fat in the pork cuts offered to them.

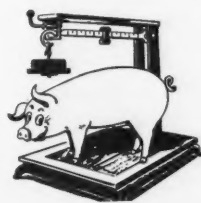
This situation now has changed greatly, and there are actual value differences between individual hogs in today's market depending not only on weight but grade as well. As a result, the meat packing industry, through the Institute, has cooperated extensively with leading farm organizations, hog breed associations, college and university people, marketing agencies and others interested in stimulating greater interest in meat type hogs.

**MORE MEAT TYPE:** This effort already has resulted in significant progress. Two years ago, only one hog out of ten was tailored to meet consumer demand. Last year, one out of six met the meat type hog requirements. Results of two surveys by representative member companies of the AMI are shown in Table 1 on page 16.

"This shift in the type of hogs being raised and in the degree of finish at which hogs are marketed is encouraging," the Institute believes. "It indicates that producers are aware of present-day market trends. They are taking

### the PIG and the PUBLIC

A 30-minute, full-color 16 mm. sound motion picture, sponsored by Iowa State College and the American Meat Institute, has just been released to



show producers why they should raise meat type hogs. In "The Pig and the Public," farmer Charley Patch makes a trip to the yards to sell some hogs and is convinced by the comments of other farmers, a restaurant operator, a meat dealer, and by his own observations in a meat plant and a retail

store, that the pig the public wants today is the meat type. Less fat and more meat in her pork chops is the order of the day from Mrs. Housewife. Charley Patch in the film is played by Fred Bruene, a leading hog farmer of Iowa and winner of the grand championship at last year's National Barrow Show. Inquiries regarding the film should be sent to the Advertising Department, American Meat Institute, 59 East Van Buren street, Chicago 5, Ill.



steps to adjust their production practices to meet the demands of the buyers of their products."

(For the time being any "premiums" paid by packers for meat type hogs will probably be attributable in large part to greater yields of the leaner primal cuts which can be derived from such hogs. Until the supply of the more desirable meaty cuts from meat type hogs is much larger and more consistent in flow than it is today, it will be difficult to set up "quality lines" which will hold down through retail channels and permit pork to be priced to consumers on a merit basis.)

Both packers and marketing agencies recognize that difficulties will be encountered in buying and selling hogs on a selective basis involving both grade and weight. However, meat packers are certain that these difficulties must be overcome to "give the lady what she wants," and to persuade consumers to spend around 3 per cent of their disposable income for pork, as they did in 1947, instead of the meager 1.7 per cent spent in 1956.

Industry leaders point out that present methods of buying and selling hogs are deeply rooted in tradition and habit, but that many of the "reasons" offered in opposition to sorting and merit buying will disappear if producers and marketing agencies cooperate with good will.

TABLE 1: GRADE CLASSIFICATION OF BARROWS AND GILTS SLAUGHTERED

For Four Weeks Ended September 13, 1956

Grade	Weight Range—Per Cent of Total			Total of B & G's
	Light Wts. 200 Lbs. & Down Pct.	Medium Wts. 200-240 Lbs. Pct.	Heavy Wts. 240 Lbs. & Up Pct.	
U.S. No. 1's	38.6	29.4	16.3	30.3
U.S. No. 2's	41.1	45.3	31.0	42.7
U.S. No. 3's	14.5	24.3	51.6	24.8
Medium & Culls	5.8	1.0	1.1	2.2
Total	100.0	100.0	100.0	100.0

Average percentage of all U.S. No. 1's which are "strictly meat type" 54.0  
Estimated percentage of all B's & G's which are "strictly meat type" 21.0

\*Note: This estimate takes into account the fact that there are some strictly meat type hogs in the No. 2 as well as the No. 1 grade, as shown below.

For Four Weeks Ended April 13, 1957

Grade	Weight Range—Per Cent of Total			Total of B & G's
	Light Wts. 200 Lbs. & Down Pct.	Medium Wts. 200-240 Lbs. Pct.	Heavy Wts. 240 Lbs. & Up Pct.	
U.S. No. 1's	36.4	29.5	18.3	28.0
U.S. No. 2's	34.6	43.9	39.7	41.4
U.S. No. 3's	24.4	25.2	41.5	28.8
Medium & Culls	4.6	1.4	.5	1.8
Total	100.0	100.0	100.0	100.0

Average percentage of all U.S. No. 1's which are "strictly meat type" 40.2  
Average percentage of all U.S. No. 2's which are "strictly meat type" 11.7  
Estimated percentage of all B's & G's which are "strictly meat type" 21.7

## Pig Crop Report Foreshadows Good Volume

**H**OG slaughter and pork processing should continue in good volume during the last half of 1957 and early 1958 on the basis of a spring pig crop of 53,170,000 head and a possible fall crop of around 37,000,000 head, according to the survey of the USDA Crop Reporting Board. A total 1957 pig crop of 90,000,000 head would be 1 per cent above both the 1956 crop and the 1946-55 average.

One encouraging fact found in this year's spring report—encouraging since it furnishes one index of the increasing efficiency with which U. S. farmers are producing pork—is the rise in the number of pigs saved per litter to a new high of 7.12. Thus, while the number of sows farrowed this spring at 7,446,000 head was actually 3 per cent smaller than in 1956, the pig crop at 53,170,000 head was only 16,000 smaller than in 1956.

The 7.12 pigs saved per litter this spring compares with 6.94 in 1956, which was the previous high for the spring crop. The increase in average litter size was general, with all regions showing gains. This is the seventh straight year of increase in the average pigs per litter for the spring crop and the 1957 size is 13 per cent (nearing one pig) larger than the 6.31 for 1950.

Apparently no significant further progress was made in "spreading" farrowings over the December-May season. December and January showed no changes in their percentages; February was down 4 per cent;

March (high month) was down 4 per cent; April was down 2 per cent and May was unchanged.

**REGIONAL CROPS:** The East North Central and the South Atlantic were the only regions showing an increase from 1956 in spring pigs. All other regions were down, ranging from a 9 per cent cut in the North Atlantic to a 1 per cent decline in the West North Central. By regions, the 1957 spring pig crop as a per cent of 1956 was as follows: North Atlantic, 91 per cent; East North Central, 102; West North Central, 99; South Atlantic, 102; South Central, 87, and West, 97.

The 7,466,000 sows farrowed in the spring of 1957 was 3 per cent fewer than last year and 10 per cent under the 10-year average. The 1957 spring farrowings were 1 per cent less than indicated by farmers' reports on intentions last December.

**FALL INTENTIONS:** Reports on breeding intentions indicate that 5,308,000 sows will farrow during the fall season (June through November) of 1957. If these intentions are realized, the number of sows farrowing this fall would be 2 per cent more than during the fall of 1956 and also 2 per cent more than the 10-year average. Compared with last year, all regions except the North Atlantic and South Central showed increases in the sows intended for fall farrowing.

If fall farrowing intentions materialize, and the number of pigs saved per litter equals the average with an allowance for upward trend, the 1957

fall pig crop will be about 37,000,000 head. This would be 1 per cent above 1956 and 7 per cent more than the 10-year average.

**MATURE HOGS:** The number of hogs over six months old (including sows) on farms June 1 this year was 15,159,000 head compared with 15,588,000 on June 1 last year, a decrease of 3 per cent. The 1957 number was 25 per cent below the 10-year average. The 1956 fall pig crop, which makes up most of the June 1 inventory of hogs over six months old, was 4 per cent smaller than in 1955. Total commercial hog slaughter from January through April, 1957 was 13 per cent below a year earlier, while federally inspected hog slaughter in May was approximately the same as in 1956. Sows held for fall farrowing represent a larger proportion of the June 1 inventory of hogs over six months than last year.

**PIGS:** The 26,625,000 pigs under three months old on farms June 1, 1957 were 57.3 per cent of all hogs as compared with 26,448,000 pigs under three months old and 57.5 per cent of the total on June 1 last year. Pigs three to six months of age totaled 10,720,000 head this year—up 2 per cent from the 10,512,000 head on farms June 1, 1956.

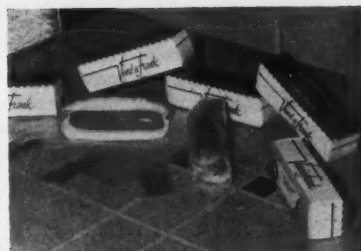
Present intentions indicate that the major proportion of the 3 per cent increase in 1957 fall farrowings will take place in the summer quarter of June through August, with the fall quarter of September through November showing only 1 per cent gain.





## Piping Hot Hot Dogs Are Sold by a Vending Machine

LEFT: Machine in which the hot dogs are kept under refrigeration, cooked and sold. RIGHT: Elements of the product delivered to the consumer are box, frankfur and bun and pouch of mustard, applied as shown.



**S**ALE of a piping hot "hot dog" by a coin-operated machine is now a reality and, in its initial test market, the vending device is reported to be a success. The machine places a meat product in competition with other snack items, such as candy, fruit and soft drinks, which are sold in a similar manner.

The machine, which was developed over a five-year period by the United States Vending Machine Corporation of Philadelphia, has been employed successfully in recent months by Bernard S. Pincus Co. of the same city. O. A. Cooper, president of the meat packing concern, describes the machine's success as "wonderful." The packer has the regional franchise to supply "Yankee Maid" frankfurts for the vending machines which are owned and serviced by a vending company.

Cooper asserts that part of the success of the project has been due to careful selection of the locations at which the units have been placed. No site is used at which the machine cannot turn over its supply of 154 hot dogs twice within a week. Such speed of turnover is essential to assure the freshness of the product and bring back repeat business.

Pincus prepares the whole package which is placed in the vending unit, called "Vend-a-Frank," by the vending machine operator. The supply of packaged hot dogs is kept cold in the machine by a 1/6-hp. hermetically-sealed refrigeration unit. When a coin is inserted in the machine the

hot dog is heated to about 180° F. in 20 seconds by high frequency current through special electrodes which are a part of the package. After heating, the electrodes are removed from the package and dropped into a bin and the boxed hot dog is discharged from a dispenser at the front.

The hot dog package contains a frankfur in a bun (these are wrapped in waxed sheet measuring 8½ x 8½ in.) as well as a polyethylene pouch of Gulden's mustard. The mustard pouch has a tear line so that the con-

tents can be squeezed onto the cooked frankfur; the pouch is supplied by the vending machine company. The wrapped hot dog and pouch are placed in a printed carton 6⅞ x 1-1/5 x 1¾ in. The carton carries the "Vend-a-Frank" brand name and also that of the packer. The carton and heating electrodes are supplied by U. S. Vending.

After filling at the Pincus plant the cartons are locked on the side and two ends and then move to a station where a hand-operated machine is used to push the two staple-like disposable electrodes directly into the frankfur through die-cut slits in the bottom of the box. The packaged hot dogs are packed in a shipping container for pickup by the vending machine operator.

The hot dogs are assembled and packaged by the Pincus company on a daily basis to fill the needs of the machines being serviced that day.

The vending machine holds 84 packages in two front channels and 70 packages in two rear channels. When a coin is dropped into the device the bottom package drops into a position where bars supplying high frequency current make contact with the package electrodes. The frankfur expands when heated and the openings made by the electrodes close when they are withdrawn at the end of the cooking cycle.

Norman J. Kasser, president of United States Vending Machine Corp., says that the machine has been approved by the boards of health of



TOP: Fingers show position of the heating electrodes which are inserted in the frankfur and form a part of package until delivery to consumer. BOTTOM: As coin is inserted, bottom box drops so that its heating electrodes make contact with high frequency current supply of vending machine.

the major cities of the United States.

The right to supply hot dogs for the vending machine is franchised on a regional basis to meat packers. The packer's frankfurts must meet the machine manufacturer's specifications. The sausage must be the packer's top grade product, linked ten to the pound, not exceeding 5¼ in. in link length and must contain not less than 7 per cent added moisture. All the machines in a packer's area are furnished with a 10 x 14 in. poster under plexiglass that features the packer's brand name and product.

The U.S. company believes that

the machine will materially broaden the market for frankfurts as it can be placed in company lunch rooms, railroad stations, theaters, offices and in any other locations where turnover is sufficient to protect the quality of the product. One packer who has tested the machine comments that this is the critical factor and requires a well-defined agreement on handling procedure with the vending machine operator whose previous experience has probably been with non-perishable items. The machine operates on 110-volt current.

Vend-a-Frank boxes are manufac-

tured by Diamond Paper Box Co., Philadelphia. The vending machine has National slug rejectors and change maker. The mustard pouches are prepared by Packaged Consultants, Inc.

## Should Conformation Be Dropped As Grading Guide?

Wide industry study of a proposal to delete carcass conformation as one of the guiding factors in government grades of beef was urged following a meeting in Denver of the beef grading study committee of the American National Cattlemen's Association.

The committee considered the proposal in detail but arrived at no formal conclusion other than to recommend wide dissemination of information concerning it. The group suggested that final action be taken during the 1958 convention.

Presenting the proposal was Tobin Armstrong, Armstrong, Tex., chairman of the special grading committee of the Texas and Southwestern Cattle Raisers Association. The Texas group earlier had endorsed the suggestion. Appearing before the committee in support of conformation as a grading factor was John Pierce, chief of the standardization branch of the USDA's Agricultural Marketing Service.

W. D. Farr, Greeley, Colo., acting chairman of the meeting, said that copies of the reports are available at the American National's Denver office, 801 E. 17th ave.

## California Legislature Passes Equal Pay Bill

A bill requiring that women be given the same pay as men for the same work was given final passage by the California legislature and sent to the governor for signature.

C. J. Haggerty, secretary-treasurer of the California State Federation of Labor, noted that the bill "has some teeth in it," with enforcement provisions stipulating that violators are liable for back wages.

The state division of industrial welfare is directed by the measure to "take all proceedings necessary" to enforce payments of sums due. Workers are given six months in which to file claims. The bill was amended prior to passage to provide that the burden of proof lies upon the claimant to show that she is getting smaller pay because of her sex and not for some other reason.

Failing of enactment in the closing days of the California legislative session was a bill which would have set a \$1 minimum hourly wage for workers in the state.



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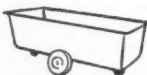
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## Labor Law Developments In The State Capitals

A bill providing for state regulation of union-employer health and welfare funds was given final passage by the California legislature and sent to the governor for signature.

It requires the funds to be registered with the state insurance commissioner and directs the trustees to make annual reports to the state and the beneficiaries. The commissioner is empowered to investigate the funds as he finds necessary, or at least once in three years.

Rejected by the California senate was a bill that would have prohibited employers from entering into any agreement which would deny a majority of their employees "the right to choose their own bargaining agent." This measure was sponsored by Senator F. Presley Abshire, Sonoma County Republican, who said it was aimed at preventing labor unions from "organizing from the top." Organized labor had attacked the proposal as a modified form of "right to work" legislation.

Other new developments in the field of state legislation and regulation affecting labor-management relations, as reported from state capitals throughout the country, include the following:

**CONNECTICUT:** Bills enacted by the Connecticut legislature included a measure requiring all labor unions to file annual financial statements with their members and the state. Prior to final passage, the measure was amended to eliminate a \$100 fine and penalty and substitute a \$25 penalty for failure to file such statements.

**FLORIDA:** Governor Collins signed into Florida law a measure providing for the establishment of a new voluntary state conciliation and mediation service to aid both industry and labor in settling disputes.

**ILLINOIS:** Killed in a committee of the Illinois house of representatives was a controversial "right to work" bill, which would have prohibited the union shop and other forms of union security contracts.

**KENTUCKY:** In a ruling believed to be the first of its kind in Kentucky, a Russellville city ordinance limiting labor union activity within the city was held unconstitutional by U. S. District Court Judge Swinford in Bowling Green.

The ordinance called for the licensing of all labor union solicitors or organizers, with fines for those failing to obtain the \$25 licenses. It also provided for penalties for violations by labor unions operating within the

city. Several other Kentucky cities have similar ordinances.

Judge Swinford said the Russellville ordinance "prohibits the exercise of the right of full freedom of workers in the selection of bargaining representatives." He further ruled that the ordinance violates the federal labor relations act and is "invalid and contrary to the constitution and laws of the United States."

**WISCONSIN:** A bill to require state regulation of union welfare funds was favorably reported to the Wisconsin assembly by the judiciary committee of that body.

## Beef Promotion Measure Is Passed In California

A bill authorizing the creation of a California Beef Industry Council was given final passage by the California legislature and sent to the governor for signature.

The measure would set up a council similar to that proposed last year, which fell just short of getting a necessary two-thirds majority when cattlemen voted on it. Purpose of the council would be to develop standards for beef production and promote the consumption of beef through adver-



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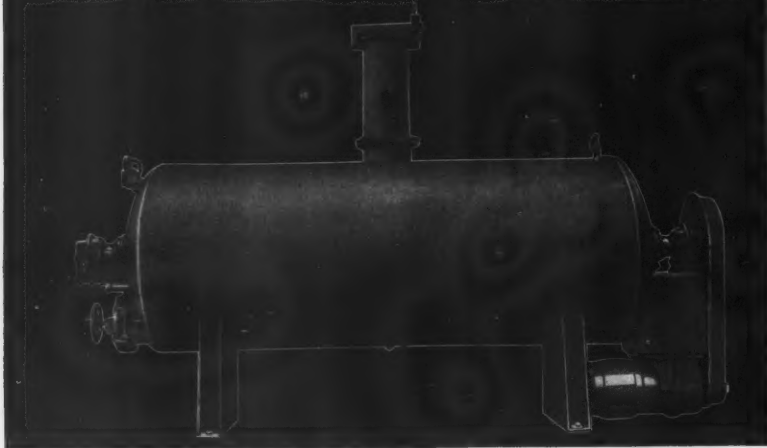


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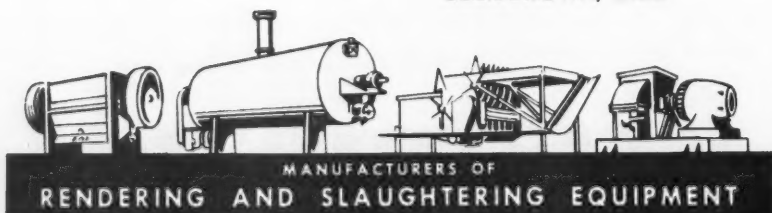
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tising and other promotional means. Cattlemen would be assessed 10¢ a head to finance the program but could be exempted from the assessment by making such a request to the state agriculture director.

### Auction Market Group Asks P&S Act Revision

Revision of the Packers and Stockyards Act to apply uniformly to all marketing agencies and other type marketing operations was urged in a resolution adopted by the American National Livestock Auction Association at its convention in Excelsior Springs, Mo.

Another objective of the association is the establishment of P&S Act administration and enforcement as an independent division of the USDA, separate from the agency's commodity branches. The ANLAA proposed an overall revision of the act, which would incorporate these points:

1. Recognition of livestock auction markets as separate entities by definition and methods of operation.
2. Broadened definition of a "stockyards" to include concentration points, buying stations and receiving yards where livestock are regularly received and purchased in commerce for slaughter, and the elimination of the present 20,000-sq.-ft. limitation.
3. Application of the act, without the necessity of the present "posting" procedure, to all livestock auction markets and stockyards rendering stockyard services in interstate commerce and to every market agency, dealer and packer buyer doing business at such livestock auction market or stockyard.
4. Requirement for complete bonding of auction markets and stockyards, together with the dealers and buyers doing business at such markets, to insure financial responsibility.

The ANLAA also adopted resolutions endorsing producers in their self-help meat promotion efforts and pledging support to HR-7244, which would amend the P&S Act to authorize a voluntary livestock checkoff system at stockyards to collect funds for promotion. HR-7244 does not place any responsibility on the USDA for approving organizations or handling funds but does provide that the Department shall receive reports from all participating organizations.

Forest Noel of Lewistown, Mont., stockman and owner of the Central Montana Stockyards, took office as the new ANLAA president. C. T. (Tad) Sanders of Kansas City was re-elected executive secretary and counsel.



# The Meat Trail...



RECEIVING NINTH consecutive public interest award presented to the NP by the National Safety Council are Lester I. Norton (left), president, The National Provisioner, Inc., and Edward R. Swem (right), vice president and editor. Making the presentation is John Kato, staff representative of the NSC meat packing section. The Provisioner was the only magazine in the food field to receive the award, which is made annually to public information media and advertisers for exceptional service in promoting safety.

## Vignaux Renamed President Of Pacific Coast Jobbers

B. (IRV) VIGNAUX of Victor Meat Co., Oakland, Calif., was re-elected president of the Pacific Coast Meat Jobbers Association at the group's annual meeting in the Clift Hotel, San Francisco.

RAY LUCE of Luce & Co., San Francisco, formerly treasurer, was elected vice president, and JOE BIRLIN, Krey Packing Co., San Francisco, was chosen to succeed Luce as treasurer. EDWARD J. DOLLARD was re-named executive secretary.

Chairmen of committees appointed by Vignaux for the ensuing year are: labor, VINCE GUERRA, George E. Tesio Co., Oakland; pension, AL LAFAYETTE, Oakland Meat Co., Oakland; policy, SAM EPSTEIN, Gaffney & Co., San Francisco; grievance, EILL DIXON, Roberts Turkey B-and Corned Meats, San Francisco; Oakland luncheon, AL RICHARDS, Richards & Pringle, Oakland, and San Francisco luncheon, JIM GAFFNEY, Gaffney & Co.

Also, publicity, RENE GUERRA, Tesio Meat Co., Oakland; code of ethics, Sam Epstein, Gaffney & Co.; annual banquet, Ray Luce, Luce & Co.; 1957 convention, Ed FERREIRA, F & M Packing Co., San Leandro; entertainment, PHILLIP GEE, United Meat Co., San Francisco; membership, MATT KOVICH, Denver Meat Co., San Jose, and coordinating, LAWRENCE ZAHARIS, Oakland Meat.

## Riddell Succeeds Krey as Top Officer of Meat Board

R. J. RIDDELL of Peoria, Ill., has been elected chairman of the 30-member directorate of the National Live Stock and Meat Board, Chicago, succeeding JOHN F. KREY of Krey Packing Co., St. Louis, who became vice chairman. Riddell is a representative of the National Livestock Exchange on the board, and Krey represents the American Meat Institute.

MARK KNOOP, Troy, O., a representative of the American National Cattleman's Association, was elected treasurer, and CARL F. NEUMANN was renamed secretary-general manager of the organization.

The board of directors is made up of representatives of national and regional cattle, swine and sheep associations, farm organizations, marketing agencies, meat packers, meat retailers and restaurateurs.

In addition to Krey, packers on the board are: H. H. COREY, Geo. A. Hormel & Co., Austin, Minn.; CORNELIUS C. NOBLE, Noble's Independent Meat Co., Madera, Calif., and P. E. PETTY, Swift & Company, Chicago. THOMAS E. WILSON, retired chairman of Wilson & Co., Inc., Chicago, is an honorary director.

The election of officers took place at the conclusion of the Meat Board's 34th annual meeting in Chicago, which was attended by more than 800 persons from 35 states. Other details of the annual meeting appeared in the PROVISIONER of June 22.

## McLeod Is New KIMPA V.P.

ROBERT MCLEOD of McLeod Packing Co., Inc., Valley Falls, Kan., has been elected vice president of the Kansas Independent Meat Packers Association. He succeeds ARTHUR DIETZ, Thies Packing Co., Inc., Great Bend, who moved up to the post of president upon the resignation of



R. MCLEOD

VIRGIL OHSE, Ohse Meat Products Co., Topeka. C. B. MURRAY, Winchester Packing Co., Hutchinson, who has been serving on the board of directors, replaces McLeod as treasurer. LAUREN GRAHAM, Beverly's Independent Meat Co., Salina, has been named to the board of directors.



LATEST ADDITION to Leffler Bros. Packing Co., West Burlington, Ia., is a separate new killing building which will be in operation this fall for the slaughter of cattle and hogs. This company started operations in 1952 on a farm belonging to one of the officers and developed rapidly. In 1955 the firm took over an abandoned 60 x 80 ft. night club on the outskirts of West Burlington and re-modeled it into a model retail market and sausage kitchen. Slaughtering, which was done at the old location, is now being moved to the present site. The firm is made up of four active partners. Left to right in the picture are Harry Magel, manager; Walter Leffler, in charge of sales, and John Leffler, buyer. Donald Leffler, the fourth partner, serves as general superintendent.

## S. Edgar Danahy of Buffalo Meat Packing Family Dies

S. EDGAR DANAHY, 76, president of The Danahy Packing Co., Buffalo, N. Y., for many years until the family firm was sold in 1954, died of a heart attack last week in his summer home at Crescent Beach, Ontario.



S. E. DANAHY

The company was established in 1887 by his father, MICHAEL, and his uncle, MATTHEW DANAHY. S. Edgar Danahy joined the firm soon after his graduation in 1908 from the Georgetown University law school. He began as a clerk and learned all phases of the business as he worked himself up to the post of secretary. He became president in 1942, succeeding his brother, the late ARTHUR T., and held this post until 1947 when he was elected chairman of the board of directors.

Danahy was called upon again in 1951 to take over the presidency. He guided the firm for the next three



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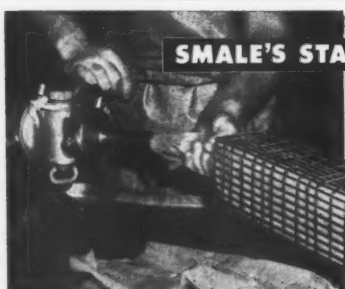
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**THE RATH PACKING CO., WATERLOO, IOWA**



years until Mid-State Packing Co. of Buffalo purchased all outstanding stock in March, 1954, retaining the Danahy Packing Co. name. Danahy then retired from active business.

In 1943, while president of the company, he was elected to the board of directors of the American Meat Institute, becoming the first Buffalonian to serve as an AMI director in many years. Matthew Danahy, who died in 1910, had served for two years as a member of the executive committee of the American Meat Packers Association, AMI predecessor, and other members of the family were active later as association directors.

A prominent Buffalo sportsman, S. Edgar Danahy helped introduced professional hockey to that city and served for many years as president of the Buffalo Hockey Club. He also was an ardent golf enthusiast.

Surviving are the widow, three daughters and 24 grandchildren.

### R. Harvey Dastrup Named General Manager of LCI

R. HARVEY DASTRUP, a member of the legislative staff of the American Farm Bureau Federation since 1955, has been named general manager of Livestock Conservation, Inc., Chicago, FRANK E. KNUTZEN of Swift & Company, chairman of the LCI employment committee, announced. He will begin his new duties on July 1.

Dastrup is a native of Utah, where he operated a 200-acre irrigated farm for a number of years. He served as commissioner of marketing in the Utah state department of agriculture from 1947 until 1951 when he resigned to return to ranching. He also was farm radio director for Station KCVC, which is located at Richfield, Utah, from 1951 through 1954.

### J O B S

The board of directors of The Hofmann Packing Co., Inc., Syracuse, N. Y., has announced the election of Mrs. ELIZABETH H. FLOOK as president and treasurer to succeed her father, AUGUST C. HOFMANN, who died recently. Mrs. Flook is the third generation to head the company, which was founded by her grandfather in 1876. The other officers elected by the board are: Mrs. NORBERT L. HOFMANN, vice president, and WALTER E. FLOOK, secretary and general manager.

The appointment of three managers at Toronto has been announced by W. W. LASBY, manager of the

Toronto plant of Canada Packers, Ltd. **GEORGE R. MACDONALD, SR.**, manager of the prepackaged frozen food department since it was established a year ago, has been named manager of the new York Farms, Ltd., frozen food terminal. New manager of the prepackaged frozen food department is **HAROLD DACK**, formerly assistant manager. **ROSS HELD**, who was transferred to Frank Hunnisett, Ltd., early this year as assistant manager, has been named manager.

Appointment of **ROBERT P. JORDAN** as a divisional superintendent at the Ottumwa plant of John Morrell & Co. has been announced by **C. C. EMBERTON**, plant superintendent. Jordan will supervise the hog kill and cut and allied departments. In this post, he succeeds **MIKE LINK**, who was named divisional superintendent of the manufacturing division. Link will have the canning, sausage, sliced bacon and smoked meat departments under his supervision. Jordan, who served about 16 years with another meat packing firm, is a native of Fort Wayne, Ind., and attended Buena Vista College and Indiana University.



**R. P. JORDAN**

## PLANTS

Safeway Stores, Oakland, Calif., which sold its meat packing plant at Nampa, Ida., to Armour and Company last week, now is completely out of the cattle feeding and slaughtering business, according to **D. M. PHIPPS**, manager of Safeway's meat supply division. The company continues to operate some meat ageing and processing plants. Safeway operated several slaughtering plants and feed lots during World War II. The Nampa plant was acquired two years ago from King Packing Co. to augment regional supplies for Safeway retail operations in Idaho and nearby states. Two other slaughtering plants which the company had continued to operate were sold in 1956.

**Wolf Brand Products**, Corsicana, Tex., manufacturer of chili con carne, has been purchased by **Quaker Oats Co.** of Chicago. The Texas firm employs about 80 workers.

Exclusively **Prime Meats Co.** has been formed by **EDWIN P. MARGERUM** in association with **LOUIS KLEINBERG**. The business will be conducted at the Reading Terminal Market.

## TRAILMARKS

**Geo. A. Hormel & Co.** employs 895 persons at its plant in Fremont, Neb., and last year paid \$43,500,000 to farmers who sold their livestock to the company in that city. **H. H. COREY**, chairman of the board, told a Fremont luncheon meeting late last week. The luncheon was a highlight of a week-long community celebration marking the tenth anniversary of Hormel operations in Fremont. Gov. **VICTOR ANDERSON** of Nebraska was among the more than 400 persons attending the luncheon.

**PAUL A. KOENIG**, head calf buyer for Armour and Company at South St. Joseph, Mo., will retire on pension July 6 after 34 years on that job. He began his career in 1906 with **Morris & Co.**, later acquired by Armour. A gold watch was presented to him last December in recognition of his 50 years of service with Armour and Company.

**Fargo Packing Co.**, West Fargo, N. D., was among firms helping to solve some of the many problems that followed last week's destructive tornado in that area. The company offered to store frozen meat for persons whose freezers were put out of commission by the storm. **E. C. SENSE** is president of the sausage concern.

**WILLIAM B. TRAYNOR** is retiring as chairman of the board and a director of **Libby, McNeill & Libby**, Chicago, and the post of chairman will be discontinued, the company announced. Traynor had held his position since 1953. He previously had served as a vice president, treasurer and director of **Swift & Company**, Chicago. Traynor retired from Swift in 1951. **HAROLD W. SOUTHER**, a Libby vice president since 1953, has been elected to succeed Traynor as a director. **C. S. BRIDGES** remains as president and chief executive officer of the company.

**HOWARD W. GWALTNEY**, president of **P. D. Gwaltney, Jr. & Co., Inc.**, Smithfield, Va., was re-elected mayor of Smithfield without opposition.

**NOEL L. GLOVER**, manager of the new Atlanta plant of **Oscar Mayer & Co.** since last August, is leaving the company after 15 years of service. He worked as a salesman, district manager, assistant sales manager,

sales manager and assistant general sales manager for **Oscar Mayer** before becoming plant manager at Atlanta. Glover has not announced his plans for the future.

**Dr. TOM W. BOMAN** of **Jackson Packing Co.**, Jackson, Miss., was among the speakers during the state hog field day at Mississippi State College. The program covered hog raising and feeding and stressed the importance of producing meat-type hogs. Dr. Boman is president of the recently organized **Mississippi Independent Meat Packers Association**.

## DEATHS

**RAY S. PAUL**, 61, vice president in charge of the beef, veal and lamb departments of **The Rath Packing Co.**, Waterloo, Ia., died June 22 of injuries suffered June 13 when his automobile was struck by another car as he was driving home from a Boy Scout meeting. A friend riding with him also was injured fatally. Early reports had indicated that Paul was on the road to recovery. The Rath vice president also suffered a stroke while in the hospital. Paul joined Rath in 1920, became a director in 1934 and was named a vice president in 1948. He was a member of the executive board of the six-state region of the Boy Scouts, a member of the Scouts' national council and active in other civic and philanthropic affairs. Survivors include the widow, two daughters and a son.

**KARL BAUER**, co-founder of **Sepp's Sausage Co.**, Montreal, Que., died June 21. His widow, three sons and a daughter survive.

**JOHN A. BROWN**, 83, retired assistant secretary of **Armour and Company**, Chicago, died of a heart attack. He had been with Armour 43 years when he retired in 1946. Survivors include the widow, **HARRIET**, and three daughters.

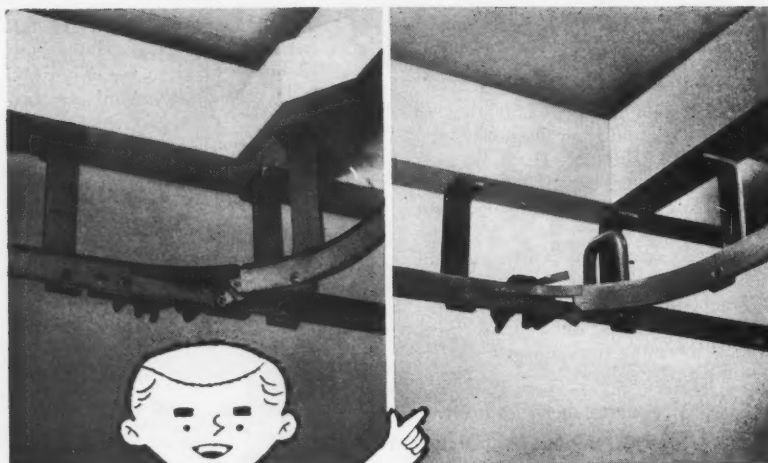
**JOSEPH F. PYKETT**, 56, who was in charge of the **Swift & Company** provision sales department at Louisville, died June 22.

**CHARLES HAMILTON HOUK**, retired produce manager of **Jackson Packing Co.**, Jackson, Miss., died on the eve of his 81st birthday. He entered the industry with **Swift & Company** in 1902 and served as produce manager with **Swift, Morris & Co.**, **Armour and Company** and **Wilson & Co., Inc.**, before joining **Jackson Packing**. Houk received the **American Meat Institute** 50-year gold service emblem in January, 1955, soon after his retirement from the Jackson concern.



**W. TRAYNOR**





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## Flashes on suppliers

**J. A. JENKS CO.:** JAMES "SCOTTY" MURDOCK, a veteran of more than 40 years in the meat industry, has been named a sales representative with the San Francisco manufacturer of seasonings, binders and cures. Murdock will have his sales headquarters in Los Angeles. For the last 30 years, Murdock has di-



J. MURDOCK

vided his time between the Tacoma and Spokane plants of the Carstens Packing Co., now a division of Hygrade Food Products Corp., and for the last 15 years, he had been superintendent at both of the plants.

**ARMSTRONG CORK CO.:** JOHN J. ROPER, formerly assistant district manager of the company's insulation



T. R. NUNAN



JOHN J. ROPER

division at Boston, has been appointed district manager. He succeeds T. R. Nunan, who is retiring after serving the company 42 years. Roper joined Armstrong with a background of 24 years in the heat insulation field, most being spent in the Boston area.

**TRANTER MANUFACTURING, INC.:** Appointment of ROBERT W.



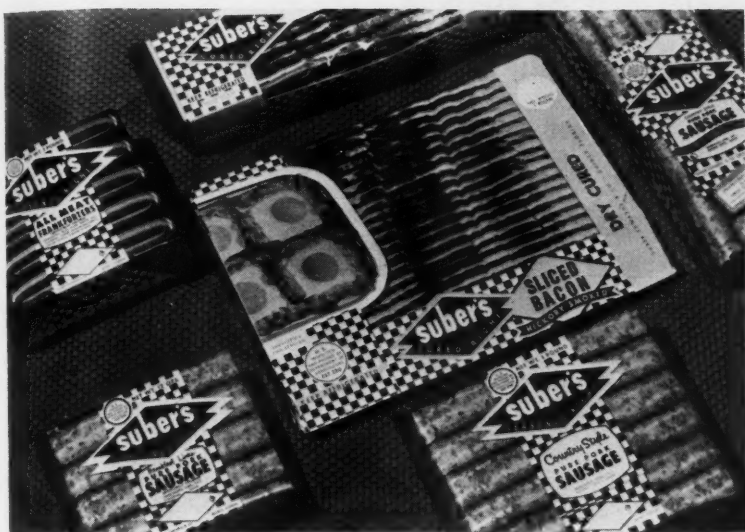
ROBERT SAXTON

SAXTON as assistant general sales manager has been announced by S. J. STOWELL, general sales manager of the firm. Saxton will be responsible for direction and coordination of all inside sales activity, and also assist Stowell with outside sales. Saxton joined the Tranter company early in 1953 as sales manager for the contract division.

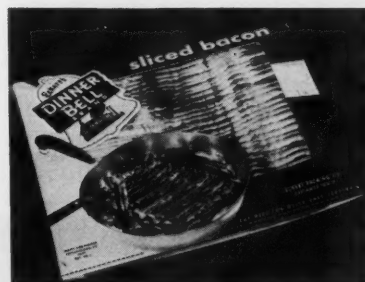


# Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



NEWLY-DESIGNED family of packages has been introduced by Suber-Edwards & Co., Quincy, Fla., for its line of retail meat items. Produced by Marathon Corp., Menasha, Wis., packages emphasize product visibility and brand identity. Design is combination of red, yellow and blue. Marathon Look-Paks are used for frankfurters and sausage, Pick-Paks for unusual unit for regular bacon (center) which features appetizing illustration of bacon and egg platter, and Wallet-Paks (shown at top) for thick-sliced bacon of the Florida firm.



BOTH SIDES of package are used as sales aid by Eckert Packing Co., Defiance, O., in marketing its Dinner Bell (shown) and Eck-O brands of sliced bacon. Top panel has large window showing actual product and illustration of bacon being fried. Reverse side carries cooking suggestions. Package is produced by Sutherland Paper Co., Kalamazoo.



FRENCH PERFUME, used as merchandising stimulant for Treet during May and June, received enthusiastic appraisal (above) from Bernice Kane, marketing research analyst for Armour and Company, Chicago. Three sampler vials of internationally-known perfumes were included as free premium in special two-can package of Armour's spiced luncheon meat. Vials were inserted between two Treet cans, which were connected by cardboard sleeve. The Paris appeal was employed in point-of-sale promotion for the canned meat specialty. Package also contained coupon for write-in perfume offer.

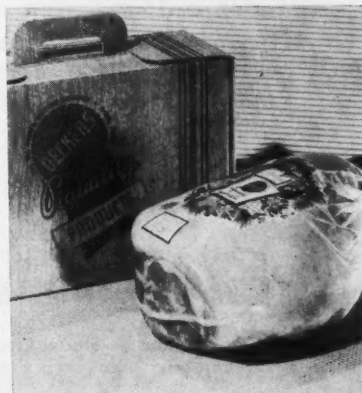


COOK-IN TRAY of aluminum foil with lift-up lid is new package for frozen pork sausage of Mott Haven Packing Co., Inc., Bronx, N. Y. Full-color lithographed lid features serving suggestions and canal scene trademark. Plant now stands on former canal site. Royal and sea blue are predominant colors of package, which was designed and lithographed by Milprint, Inc., Milwaukee. "This new package has been very well received and we have had only favorable comments from our customers," reports Max Ramelmeier, Mott Haven president.

LUGGAGE-STYLE container (at right) is making it easy for consumers to carry home hams of The Val Decker Packing Co., Piqua, O. Handle is integral part of red and blue printed, wood-grained box, designed and produced by Hinde & Dauch, Sandusky, O.



"HONORARY CONSULTANT" for Friskies division of Carnation Co. is four-year-old dog, "Bobby," a V.I.P. in the canine world, as beneficiary of \$50,000 legacy left by his late mistress, Mrs. Ruth A. Maurer of Reading, Pa. The will specified that he was to get the "best food a dog can have." Friskies division decided to "hire" dog at annual "salary" of 5,000 cubes so he won't have to touch the principal of his estate.



## Nation's Agricultural Editors Get Chuck-Wagon Meal Plus Souvenir Too Tough to Chew

In spite of heaping platters of hot sourdough batter biscuits, crisp strips of bacon, and links of sizzling pork sausage which greeted the nation's agricultural editors at their chuck-wagon breakfast a few days ago at Kansas City, the 125 newspaper and magazine scribes of crops and livestock balked at one item on their plates.

It was too tough to chew and in the form of a 1½-in. diameter die-cut

round leather key chain charm. Each disc had an imperfection caused by branding, cattle grubs, or by scratching. Imprinted in gold the leather discs carried such slogans as "I'm scratched, and ruined"; "Beauty is 'skin' deep, but I'm branded," and "Grubs cause \$100,000,000 a year loss." The editors were told that the annual damage sustained by hides each year on the farm and on the way to market amounts to around \$200,000,000.

The American Meat Institute sponsored the chuck-wagon breakfast for the farm writers and provided an in-

formative place-card in the shape of an outlined tanned cattle hide. It read: "Because of imperfections in the leather being produced today, it means a tougher fight for the tanners in their efforts to win back leather's deserved place in the public esteem. The hide is the most important by-product of the animal. Better farm hides can mean better farm profits. You have waged a noble campaign for this cause. The Institute hopes that you'll stay with it—and win it. Many thanks."

The leather key chains were furnished through the generosity of the Endicott-Johnson Shoe Corporation of Endicott, New York.



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Beef Cuts, Boneless Beef, Beef Offal**

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**DRESSED BEEF, Inc.**

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## Tobin Half-Year Net Is 25% Under 1956 Period

Net earnings of Tobin Packing Co., Inc., Rochester, N. Y., in the first six months of fiscal 1957 amounted to 78c a share, 25 per cent less than in the comparable period last year, Frederick M. Tobin, president, reported. He pointed out, however, that 1956 was an unusually favorable year in the meat packing industry.

The outlook for the balance of the year is encouraging, Tobin said, with the company's sausage tonnage running 15 per cent ahead of last year and the best selling season still ahead. Later in the year, he said, consideration will be given to payment of a year-end extra dividend.

## Supreme Court of Ohio Upholds Axle-Mile Tax Law

Constitutionality of Ohio's controversial axle-mile tax against heavy trucks has been upheld by the Supreme Court of that state.

The levy, which went into effect Oct. 1, 1953, is imposed at rates ranging from ½c a mile for trucks with three axles to 2½c a mile on tandem rigs. It produces some \$15,000,000 annually for highways.

Rejected by the high state court were arguments that the tax is discriminatory, that the state reciprocity board lacks authority to cancel agreements with other states, and that the special reciprocity board created by the axle-mile tax law must enter into reciprocity agreements with other states.

Validity of the tax had been challenged in a suit brought by the George F. Alger Co., a Michigan corporation, which operates trucks in Ohio, Michigan and Indiana. The state board of tax appeals had upheld the orders of the Ohio tax commissioner in levying the tax.

## Armour Frank Promotion to Tie In With Disney Film

A vivid slice of American history, portrayed by Walt Disney in his forthcoming film, "Johnny Tremain," will be linked with a new Armour and Company frankfurter promotion to start in July.

Johnny Tremain is a fictional Revolutionary War youth who lived through the Boston tea party, the battles of



DISNEY FILM actor Hal Stalmaster, 17, who plays lead, appears in point-of-sale material featuring medals packaged with frankfurts.

Lexington and Concord and other events leading to the colonies' fight for freedom.

Basis for the Armour tie-in is an in-package premium consisting of a reproduction of an authentic Sons of Liberty medallion. The medallion was the secret identification used by the patriotic Sons of Liberty group, and it figures prominently in the Disney motion picture.

One each of a series of six different medallions will be included in every package of Armour Star franks. In addition, the frank packages will include a coupon enabling the purchaser to send 75c for a tri-cornered colonial hat, an exact replica of the hat which is worn by hero Johnny Tremain in the film.

Strong promotional build-up will herald the Johnny Tremain film and the Armour frank tie-in. The Armour promotion is timed to coincide with the seasonal peak in frankfurter consumption. An estimated 15,000,000 medallions are scheduled for initial distribution.

In recent years, Armour has aimed

its frankfurter advertising at the "kid market" with successful in-package premium promotions involving baseball trading coins, wild west posters, pirate "gold" coins and battle patches of the Foreign Legion.

## ASPC Faces Fiscal Year With \$2 Million Promotion Fund

Geared for the biggest lamb and wool promotion and advertising program in the history of the sheep industry, the American Sheep Producers Council will begin its fiscal year July 1 with a budget of almost \$2,000,000 to boost demand.

The council, headquartered in Denver, will stage the strongest effort in its brief history to broaden demand for lamb and wool in an attempt to increase returns to sheep growers and encourage a hike in the sagging sheep population.

In recent years stock sheep numbers have declined to their lowest point since the Civil War. In the past 15 years they have dropped from a peak of nearly 50,000,000 head to about 27,000,000 at present. C. N. Winder, president, said the job now is to reverse the trend by creating greater demand for lamb and wool.

"It is not an easy matter," Winder said, "to stop a downward trend that has been going on for years. In a highly competitive world such as ours we must promote our products if the sheep industry is to survive."

## House-Senate Conferees Get Farm Surplus Barter Bill

The bill (S-1314) to extend for one year the Agricultural Trade Development and Assistance Act (P.L. 480) has been passed by the House and sent to conference.

As passed by both houses, the bill would extend the farm surplus disposal program for another year, authorize the sale of an additional \$1,000,000,000 in surpluses for foreign currencies and permit donation of an additional \$300,000,000 worth of surpluses to needy persons in the U. S. and abroad.

The House version does not include the Administration request, approved by the Senate, for authority to extend behind the Iron Curtain the program of bartering surpluses for strategic goods. A House amendment not contained in the Senate version would permit up to 25 per cent of foreign currencies received from future sales to be used for loans to American businessmen abroad for construction of installations to promote consumption of farm goods.

## Commercial Production of Irradiated Food By 1960 Seen As Possible By Group

Progress in the preservation of food by radiation may be so rapid during the next three years that commercial production could be underway by 1960, the government's interdepartmental committee on radiation preservation of foods reported recently.

The committee, which was established in May, 1956, includes representatives of the Atomic Energy Commission, the Army and the Departments of State, Interior, Agriculture, Commerce and Welfare. It is headed by Dr. William H. Martin, Army director of research.

Strong impetus to the commercial utilization of irradiated foods will be given by large-scale Army tests of troop acceptance of the treated foods, which will be used as indicators of consumer reaction, the committee reported. The tests are planned for 1959 or 1960. Trial procurements of a few selected irradiated food items from industry will be made by the Army in 1960.

The committee reported that more than 70 industrial firms and educational institutions currently are participating in the research program and a sharp increase in industry participation is expected by fiscal 1959. Taste-testing and packing and storage studies will continue through 1958, the group said, and by 1959 pilot plant research on 20 foods and subsequent production of selected merchantable foods are expected.

During fiscal 1956, the committee pointed out, the Army Quartermaster Corps completed a preliminary study of 80 selected foods, obtaining general information to be applied in future operations of the pilot plant it is building at Sharpe General Depot, Lathrop, Calif.

Physical examinations and other tests of human volunteers and animals fed irradiated foods in an initial feeding test indicate that irradiation preservation "does not significantly alter the wholesomeness of food," the report stated. A two-year feeding program, using both human volunteers and animals, has been started to determine the wholesomeness of irradiated food in the light of regulatory laws.

During fiscal 1957, research by the Army has been concentrated on developing specific information on certain foods, while other agencies are completing initial investigations in areas of product and process development. A program for industry participation at the research and development level has been initiated.



**90%  
PROTEIN**  
for binding water  
and emulsifying fat

**SHEFTENE brand**

**SODIUM  
CASEINATE**

**M. I. B. APPROVED**  
in certain products



**SHEFFIELD CHEMICAL**  
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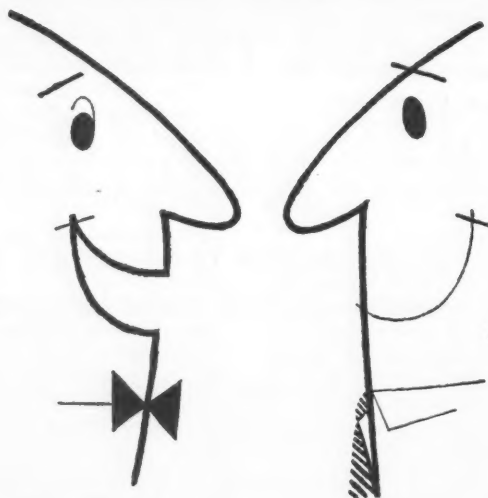
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lags behind in the race for sales . . . because  
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everything you need is there—with all the details.

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PURCHASING GUIDE is missing a sure bet for your purchases.

## Literature

**Controlling Temperature and Pressure (NL 226):** Indicating pneumatic controllers for temperature and pressure are covered in an eight-page bulletin. It contains specifications common to both temperature and pressure controls as well as separate temperature and pressure controller specifications. Schematic drawings of units are included.

**Refrigerating Systems (NL 227):** Evaporative condensers for use with ammonia and with freon refrigerating systems are illustrated and described in a 12-page bulletin. Schematic drawings and specifications showing four types of installations are included in the bulletin.

**Reducing Packing Costs (NL 225):** A revised booklet offers advice on the designing, testing and storing of product packages. Information on the planning of the shipping department and economy considerations in packing, sealing, warehousing and shipping of corrugated boxes is included.

**Screw Conveyors Components (NL 228):** A six-page folder describing new related ball bearing equipment to a complete screw conveyor component line has just been published. Construction features are well-illustrated. Tables of diameters for trough ends and hangers are shown also.

**Data on Steam Traps (NL 231):** Specifications, capacities, sizes, pressures, weights and prices on a complete line of steam traps are covered in a four-page bulletin. Construction features and operating methods of the units are described. Data on self-cleaning strainers and the firm's steel series steam traps are included.

**Uses for Electric Fork Trucks (NL 232):** An eight-page, four-color brochure describes operational characteristics and mechanical details of a line of electric fork trucks. Photographs, sketches and color cut-away drawings illustrate control circuits, power trains, hydraulic systems and upright assemblies. Other items covered are three independent braking systems and use of a double reduction gear train for quieter operation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (6-29-57).

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## Livestock Toll Must Be Reduced to Meet Future Demand for Meat, LCI Group Told

Despite heavy rains, approximately 70 livestock and meat industry leaders turned out for the annual meeting of Livestock Conservation, Inc., northwest region, at St. Paul, Minn.

Harold Macy, dean of the Institute of Agriculture, University of Minnesota, told the group in the principal address of the meeting that there are many factors, including population growth, weather, consumption habits, technological developments and government programs, which will affect the demand for meat and the ability of the industry to produce.

To meet the demand for meat, the successful livestock producer of the future must be efficient; he must cut down on every possible loss in production and he must produce and market a product that will not be discounted, Dean Macy emphasized.

He called for a common front for agriculture on programs such as livestock conservation, upon which all farm organizations can agree.

In his annual report to the members, regional manager D. P. Mossberg outlined progress made by the group. Accomplishments included:

1. An 85 per cent increase in regional membership, which now includes meat wholesalers, order buyers, livestock associations, meat packers and stockyard companies;

2. Organization of livestock conservation committees or programs in all but a few of the 17 member packing plants. One plant has found that it can reduce its slaughter costs by 5c per head through an effective live-

stock conservation program and another has found that hog slaughtering costs will vary as much as 3c per head, depending upon the attention paid to livestock conservation;

3. Establishment of a sponsored statewide 4-H livestock conservation demonstration program in Minnesota;

4. Increased use of audio visual aids in selling conservation to all segments of the industry;

5. A successful hot weather hog shipping campaign which reduced by 21 per cent deaths on arrival at South St. Paul during April, May, June and July, 1956, as compared to the previous ten-year average for the same months. This was accomplished in spite of the fact that the 1956 months were the hottest in 33 years and by all previous experience should have had record-breaking losses, Mossberg said. Actually in July, which is normally the hottest month in the year, the hog deaths were reduced by 44 per cent, compared with the ten-year average, he reported.

Mossberg said that the livestock losses sustained by the region's trade area, including Montana, North Dakota, Minnesota and Wisconsin, amount to the staggering sum of \$270,000,000.

Officers re-elected for this year are: chairman, R. W. Eldred, general manager, Armour and Company; vice chairman, Paul Woodworth, provisions manager, Swift & Company, and secretary-treasurer, R. B. McCreight, vice president, St. Paul Union Stockyards Co., all of South St. Paul.

## Operations

### Lock for Shop Desk

In the office of the mechanical department of a midwestern meat packing plant, locking the drawers of a desk was facilitated by an easily-made extension device which is adaptable to either wooden or metal cabinets.

A 1½-in. hinged staple hasp was fastened as shown in the picture, to the lower right-hand corner of the center drawer by flat-headed machine



screws. The accompanying staple piece was secured by wood screws to the adjacent frame of the desk. A 5/16-in. rod was made with an eye to match the "U" of the staple before bending it at a right angle to extend about 1 in. over the edge of the side drawers. Holes were drilled in the upper left hand corner of the two top drawers in line with the rod to fit the shanks of the ½-in. eye bolts which were secured with washers and nuts. The lower eye bolt was fastened through a bottom cross piece of the desk to forestall any possibility of someone forcing the lower drawer open by bending the rod.

### Study of Time-Temperature Tolerance of Frozen Foods Is Now Going Forward

Research on the time-temperature tolerance of frozen foods is being actively encouraged by the Refrigeration Research Foundation of Colorado Springs, and U.S. agencies, industrial organizations and educational institutions are engaged in various related investigations which will have increasing significance for meat packers as well as for other segments of the food field.

The time-temperature tolerance



ACCOMPLISHMENTS OF the northwest region of Livestock Conservation, Inc., including an 85 per cent increase in membership, were reported at group's annual meeting in St. Paul. Master of ceremonies was Maynard Speece (at microphone) of Radio Station WCCO. Harold Macy (with pipe), University of Minnesota, delivered the principal address. At the left is Harold Finden, assistant manager of Armour and Company at South St. Paul.

project, under the leadership of Dr. M. J. Copley in the USDA Western Utilization Research Branch, is the most comprehensive research program that the Foundation has ever sponsored and aided. The Foundation points out that the time-temperature concept itself—the integration of all ambient factors affecting the character and life of a commodity as it moves from production to consump-

tion and the integrated interpretation of their effects—has introduced a new viewpoint into research on agricultural and other commodities. Research work devised in this concept is now being planned or conducted in the areas of poultry, meat products, seafoods, dairy products and fresh fruits and vegetables.

For example, at the University of Wyoming at Laramie, work is under

way on the temperature tolerance of frozen lamb and beef, with emphasis being placed on the effects of hazards over periods of time.

Studies made by the USDA Agricultural Marketing Service at the request of the Florida Citrus Commission indicate that the conditions under which one frozen food—orange juice—is kept in retail stores are not good. Only about one-quarter of 1,400-plus samples checked in retail stores were displayed at 0° F. or lower, 20 per cent were at 0 to 5° and 28 per cent were at 5 to 10° and 28 per cent were above 10°.

### Goal Would Be Industrial Uses for Farm Products

Creation of a bipartisan five-member board on agricultural research for industrial purposes would be authorized by a bill (S-2306) introduced recently by Senator Curtis (R-Neb.). The board would be responsible for developing new industrial uses for farm products.

When fully operative, the project would be financed with \$150,000,000 a year from customs receipts. Such action has been recommended by the commission on increased industrial use of agricultural products.



THESE FLY FANS, installed last year above a shipping dock door at the W. S. Johnson Packing Co., Owensboro, Ky., are inspected by the owner who estimates their efficiency to be better than 90 per cent in keeping out flying insects. The fans are products of the Reynolds Electric Co., Chicago. Johnson is an old timer among meat salesmen who started his own sausage plant in 1952 and now has six refrigerated Dodge trucks delivering fresh meat and sausage over the western section of Kentucky.

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...the kind your ham makers prefer

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**HAM BOILER CORPORATION**  
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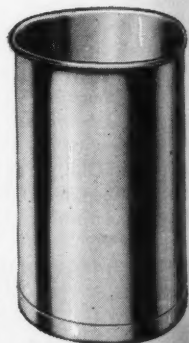
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SANITARY EQUIPMENT ruggedly constructed for long-life service of 16 ga. Stainless Steel. Inside surfaces are seamless; maintained sparklingly clean and sanitary with minimum labor. FULLY APPROVED BY HEALTH AUTHORITIES

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Model No. 30—30 gal. cap.  
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COVERS AVAILABLE FOR  
No. 30 and No. 55



## it's no magic

You can't rely on witches' brews and magic hats for sales. Your ad in the **PROVISIONER** pays off in response and sales!

## Edwards' Mixes Modern and Country Style

[Continued from page 14]

hogs is boned out and used in the company's sausage.

Equipment in the sausage kitchen, which is supervised by O. B. Coddlett, includes a Boss silent cutter and stuffer; Tv-linkers, Buffalo stuffers and grinder, Hydraulic slicer, and two air-conditioned Drying System smoke-houses.

Wieners are made in only one size and grade. This is a No. 1 skinless, running ten links to the pound. The wieners are cellulose wrapped in 1-lb. packages which are packed in 6-lb. and 40-lb. cartons. The 40-lb. carton



PACKAGED products are placed directly in their shipping cartons.

is sold in large volume to such chain organizations as Kroger, Dixie and A & P where smaller boxes would be inconvenient.

Bologna is made in two grades, both natural and colored, and is stuffed in 6-lb. clear cellulose casings and beef bungs to weigh 8 lbs.

Fresh sausage is seasoned both hot and mild and is stuffed in 1-, 2- and 5-lb. white cloth bags with parch-



BAGGED SAUSAGE, smoked in a wooden house, is a specialty.

ment liners. These are supplied by Bemis. The 1- and 2-lb. bagged sausage is smoked in an old country-style smokehouse built adjacent to the plant. This neat structure is lined entirely with rough hickory lumber. After smoking with hickory cordwood the bagged sausage is dark brown in appearance and has a distinctive odor.

Lard is the only by-product produced by the company. The fat is open kettle rendered and packed in 4- and 8-lb. pails and 25- and 50-lb. metal containers. Other by-products are turned over to independent companies.

Product advertising is done almost entirely by store demonstrations since management believes that "taste" is most effective in acquiring steady customers. Over 2,600 lbs. of sausage was sold during the course of a recent three-day demonstration.

Distribution is handled by eight peddler trucks of GMC manufacture with bodies cooled by Kold-Hold refrigeration units.

Refrigeration for each cooler is furnished by a separate Brunner compressor using freon as a refrigerant. The cooler evaporators consist of ceiling blower units of the self-defrosting type supplied by the Kramer-Trenton Co. The freezers are refrigerated with Thermobank ceiling units which are automatically defrosted every four hours.

## Dr. Robinson to Address World Nutrition Congress

Dr. H. E. Robinson, director of laboratories of Swift & Company, Chicago, will address the Fourth International Congress of Nutrition at Paris, France. Representatives of nearly every nation in the world are expected to attend the conference, which opens July 25.



DR. ROBINSON

Dr. Robinson's subject will be "Nutritional Implications of Modern American Food Processes." One of the topics he will discuss is "cold sterilization," the irradiation of foods through use of high voltage beta rays or gamma rays from atomic fission materials.

He will point out that Swift has

been experimenting in this field since 1948 and that the process has proved scientifically feasible but not yet commercially practicable because of objectionable flavors and odors created in the product.

Dr. Robinson also will discuss the modern trend in commercial food preparation toward more pre-cooked, ready to heat and eat frozen foods. Studies have been made on the relative nutritional value of these products as compared to those which are prepared by the usual home cooking procedures. Dr. Robinson will tell the Paris convention that results appear to favor the products that are properly prepared commercially.

The Swift scientist will tell of the wide research program currently underway in medical, nutritional and biochemical circles concerning the role that fats and oils play in the diet of humans.

Dr. Robinson left the U. S. on June 28 and plans to visit the Danish Meat Institute laboratories at Copen-

hagen, the German Meat Institute laboratories at Kulmbach and food plants in England, Scotland, Switzerland, Italy and France. Dr. Robinson has been with Swift since 1932 and director of laboratories since 1953.

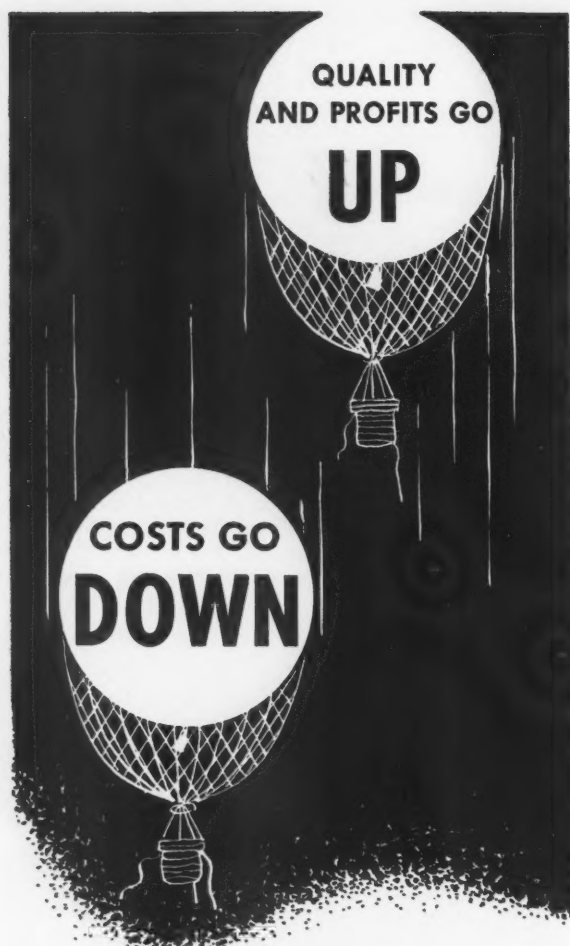
## Multi-Employer Bargaining

An amendment to the Taft-Hartley act proposed by Rep. Byrne (R-Ill.) would make it clear that multi-employer groups such as employer associations may engage in collective bargaining to the same extent as individual employers. Legislation introduced by Byrne this week also provides for two other changes in the labor realtions act.

## Russians Want to Race

An official Soviet publication has advised Russian school children to spend their summer vacation on livestock farms helping the Soviet Union to "overtake the United States in the production of meat products."





## WITH SOLUBLE MACE AND SOLUBLE NUTMEG

THE BALTIMORE SPICE COMPANY offers two improved spices that provide a better product and better profits.

**Save 25 to 40% by using  
SOLUBLE MACE and SOLUBLE NUTMEG**

SOLUBLE MACE and SOLUBLE NUTMEG cost you less and give better flavor because of perfect dispersion. They are extracted in our own plant from the natural spice; no imitations, no synthetics, just all of the original flavor and aroma.

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REDUCE REFRIGERATION NEEDS  
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© THE H. H. MEYER PACKING CO. • CINCINNATI 14, OHIO		

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or Someone? . . . . .**

**see our classified pages 46 and 47**

## Meat Output Off, Below Last Year

Production of meat under federal inspection fell off considerably last week after the previous week's gain to total 367,000,000 lbs., which was about 6 per cent smaller than the 391,000,000 lbs. produced the week before. Current meat output also lagged slightly below last year's 376,000,000 lbs. for the corresponding June week. Slaughter of all livestock was down, with cattle off about 15,000 head for the week and 4,000 for the year. Hog slaughter declined by about 100,000 head and numbered about 58,000 head smaller than last year. Slaughter of the other two classes of meat animals fell off considerably, and in both instances numbered below a year ago. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 22, 1957	375	207.0	930	132.2	367
June 15, 1957	390	215.3	1,030	144.8	391
June 23, 1956	379	209.2	988	137.3	376

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 22, 1957	130	16.9	250	10.8	367
June 15, 1957	140	18.2	280	12.3	391
June 23, 1956	141	18.8	254	10.7	376

1950-57 HIGH WEEK'S KILL: Cattle 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

Week Ended	AVERAGE WEIGHT AND YIELD (LBS.)			
	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
June 22, 1957	985	552	254	142
June 15, 1957	985	552	252	141
June 23, 1956	983	552	250	139

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
June 22, 1957	235	130	89	43	—	33.0*
June 15, 1957	235	130	90	44	—	34.5*
June 23, 1956	240	133	88	42	14.8	36.6

\*Estimated by the Provisioner

## U. S. Shipments Of Variety Meats To Germany Decline

United States exports of variety meats to West Germany, which reached a monthly record of 3,853,000 lbs. in January, 1957, dropped sharply to 1,189,000 lbs. in April. They are expected to continue low throughout 1957. West Germany is the second largest importer from the United States. The Netherlands holds first place. A considerable amount of Netherlands' imports from the U. S., however, are transshipped to West Germany.

The West German market is currently well supplied with U. S. variety meats, and only a relatively small quantity of premium dollars remains to be used for imports from this country. All imports under the present premium dollar plan—which amounts to an additional import tax of about 16 per cent—will be terminated by July 1, 1957.

A tender for "free" dollars will be published in July or August. However, because of the present surplus of hogs in West Germany, imports of U. S. variety meats—about 70 per cent pork livers—are expected to be limited.

## Sweden Announces Reduced Import Taxes On Some Meats

Sweden has announced reductions on import excise taxes on many meats and meat products. The rate for carcass horsemeat was cut from \$4.82 to \$1.75 per one hundred lbs. and that for variety meats from \$10.34 to \$8.94 per one hundred lbs. Sweden regulates prices of domestically produced agricultural products by adjusting the import fees of similar agricultural products.

During 1956, Sweden—the major importer of United States horsemeat—took 3,203,500 lbs., or 30 per cent, of total U. S. horsemeat exports. Sweden imported 600,600 lbs. of horsemeat and 703,200 lbs. of variety meat from this country in the first quarter of 1957.

## U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on April 30, 1957 totaled 119,116,000 lbs., according to the Bureau of Census. This was an increase from 119,122,000 lbs. a month before, but about a 78 per cent decline from 226,017,000 lbs. in storage on the same date last year for lard and rendered pork fat.

## Says Lamb Is High Quality Although Small in Supply

Even though lamb constitutes a smaller proportion of the total United States meat supply than any other class of meat, says M. E. Ensminger in "The Stockman's Handbook," these facts are noteworthy:

Lamb is more easily digested than any other meats and therefore is widely used in the diet of convalescents.

There is less religious prejudice against lamb and mutton than any other meat, except fish.

Fewer lamb and mutton carcasses are condemned by meat inspectors than any other class of livestock.

The size and keeping quality of a lamb carcass makes it a very suitable source of farm meat.

## Protein Improves Quality Of Pork, U. of W. Tests Show

The quality of protein in swine rations favorably affects pork quality and the daily gain, according to results of tests recently reported by the University of Wisconsin. High quality protein, such as is found in

meat scraps, dry milk, and soybean oil meal, contain a good balance of amino acids or protein constituents, it was pointed out.

The researchers also said that corn gluten meal or peanut meal are lacking in some amino acids and are poor proteins. Rations made with high quality proteins were found to improve the leanness of the carcass, the loin, and the ham.

## U. S. Lard Exports Down 24% In January-April This Year

Lard exports from the United States during January-April 1957 totaled 180,000,000 lbs., compared with 235,000,000 lbs. shipped during the corresponding period last year, the Foreign Agricultural Service has reported.

Current low prices on lard in the U. S. may improve the lard export situation during the latter part of the year, FAS indicated. The price for U. S. lard (loose, Chicago) has dropped from 13.9c in January to 11.3c at the end of May, which is about the same as U. S. lard was a year ago.

# PROCESSED MEATS . . . SUPPLIES

## Total Volume of May Meat Processing Down From Last Year; Lard Shows Gain

**A**LTHOUGH the aggregate volume of meats and meat food products prepared and processed in the five May weeks was down moderately from volume handled in the same period last year, processing of some items showed increases. Total volume of all products handled amounted to 1,618,742,000 lbs., as against 1,688,395,000 lbs. last year.

Output of sausage under federal inspection amounted to 169,968,000 lbs. for nearly a 5,000,000-lb. gain over last year. Renderers put up 194,680,000 lbs. of lard as against 182,071,000 lbs. last year.

Volume of meat loaves, head cheese, chili, etc., at 20,498,000 lbs. was nearly the same as last year. Processors handled 53,058,000 lbs. of

steaks, chops and roasts, or about 11,000,000 lbs. less than a year ago.

The 89,645,000 lbs. of bacon sliced in May indicated a decline of nearly 8,000,000 lbs. from last year.

The month of May was also inclined to slowness in canning. While total volume of products put up in the larger cans at 43,186,000 lbs. was little different from 43,756,000 lbs. last year, product packed in the smaller containers of under 3 lbs. amounted to 143,852,000 lbs. compared with 178,934,000 lbs. last year.

### MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 28 THROUGH JUNE 1, 1957 COMPARED WITH CORRESPONDING PERIOD, APRIL 29 THROUGH JUNE 2, 1956

	Apr. 28-June 1 1957	Apr. 29-June 2 1956	22 Weeks 1957	22 Weeks 1956
Placed in cure—				
Beef	15,667,000	15,567,000	69,231,000	69,445,000
Pork	305,293,000	333,863,000	1,403,262,000	1,533,974,000
Other	110,000	81,000	663,000	535,000
Smoked and/or dried—				
Beef	6,066,000	5,340,000	24,087,000	23,558,000
Pork	223,430,000	244,112,000	1,005,764,000	1,089,104,000
Cooked Meat—				
Beef	8,397,000	7,634,000	36,597,000	31,357,000
Pork	28,219,000	29,514,000	127,473,000	128,406,000
Other	290,000	294,000	1,227,000	1,701,000
Sausage—				
Fresh finished	19,479,000	20,135,000	103,721,000	105,568,000
To be dried or semi-dried	12,944,000	13,617,000	57,468,000	57,192,000
Franks, wieners	72,979,000	69,294,000	270,005,000	260,793,000
Other, smoked, or cooked	64,566,000	62,080,000	256,672,000	251,010,000
Total sausage	169,968,000	165,126,000	687,866,000	674,563,000
Loaf, head cheese, chili, jelly products	20,498,000	20,698,000	85,687,000	84,393,000
Steaks, chops, roasts	53,058,000	64,061,000	242,801,000	287,329,000
Bouillon cubes, extract	142,000	220,000	1,099,000	649,000
Sliced bacon	89,645,000	97,283,000	391,371,000	420,515,000
Sliced, other	23,563,000	18,232,000	87,291,000	70,476,000
Hamburger	15,208,000	15,355,000	69,987,000	71,347,000
Miscellaneous meat product	8,827,000	5,983,000	39,682,000	33,424,000
Lard, rendered	194,680,000	182,071,000	893,617,000	983,928,000
Lard, refined	159,571,000	153,981,000	700,497,000	755,410,000
Oleo stock	7,958,000	9,348,000	36,337,000	44,257,000
Edible tallow	25,987,000	20,257,000	116,101,000	84,213,000
Compound containing animal fat	63,441,000	65,298,000	294,164,000	268,281,000
Oleomargarine containing animal fat	6,436,000	7,881,000	30,763,000	29,053,000
Canned product (for civilian use and Dept. of Defense)	192,291,000	225,597,000	1,009,702,000	1,139,864,000
Total*	1,618,742,000	1,688,395,000	7,353,249,000	7,812,712,000

\*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

### MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, APRIL 28 THROUGH JUNE 1, 1957

	Pounds of Finished Product	Slicing and institutional sizes (3 lbs. or over)	Consumer Packages or shelf sizes (under 3 lbs.)
Luncheon meat	14,951,000	11,256,000	3,695,000
Canned hams	20,528,000	505,000	20,023,000
Corned beef hash	275,000	4,877,000	4,602,000
Chili con carne	321,000	6,221,000	5,900,000
Viennas	79,000	5,723,000	5,644,000
Franks, wieners in brine	79,000	5,723,000	5,644,000
Deviled ham	393,000	754,000	361,000
Other potted or deviled meat food products	3,031,000	1,809,000	1,222,000
Tamales	210,000	332,000	1,647,000
Sliced dried beef	9,000	4,274,000	4,265,000
Chopped beef	112,000	8,341,000	8,229,000
Meat stew (all products)	247,000	184,000	1,547,000
Spaghetti meat products	56,000	829,000	773,000
Tongue (other than pickled)	816,000	1,006,000	1,006,000
Vinegar pickled products	13,000	2,696,000	2,683,000
Hamburger, roasted or corned beef, meat and gravy	80,000	56,704,000	56,624,000
Soups	1,327,000	125,000	1,202,000
Sausage in oil	427,000	199,000	228,000
Tripe	483,000	197,000	286,000
Brains	2,900,000	119,000	2,781,000
Loins and picnics	2,900,000	119,000	2,781,000
All other meat with meat and/or meat by-products — 20% or more	306,000	6,501,000	6,195,000
Less than 20%	526,000	25,188,000	24,662,000
Totals	43,186,000	143,852,000	143,852,000

### DOMESTIC SAUSAGE

(1cl prices, lb.)		
Pork sausage, bulk		
in 1-lb. roll	34	@ 41½
Pork saus., sheep casing	57	@ 63
1-lb. pkge.	57	@ 63
Frankfurts, sheep casing, 1-lb. pkge.	58	@ 60
Frankfurts, skinless, 1-lb. pkge.	44	@ 47
Bologna (ring)	47	@ 49
Bologna, artificial cas.	38	@ 44
Smoked liver, hog bungs.	45	@ 52
Smoked liver, art. cas.	38	@ 44
Polish sausage, smoked.	51	@ 58
New Eng. lunch spec.	62	@ 70
Olive loaf	46	@ 50
Blood and tongue	40½	@ 45½
Pepper loaf	44½	@ 58½
Pickle & Pimiento loaf.	40½	@ 46½

### SEEDS AND HERBS

(1cl prices)		
	Whole	Ground
Caraway seed	22	27
Cominos seed	36	41
Mustard seed, fancy	23	
yellow Amer.	17	
Oregano	44	
Carlander		
Morocco, No. 1	21	25
Marjoram, French	69	74
Sage, Dalmatian, No. 1	57	65

### DRY SAUSAGE

(1cl prices)		
Cervelat, ch. hog bungs.	95@	98
Thuringer	53@	56
Farmer	67@	70
Holsteiner	80@	83
B. C. Salami	86@	89
Pepperoni	77@	80
Genoa style salami	99@	102
Cooked salami	47@	50
Sicilian	87@	90
Goteborg	79@	82
Mortadella	54@	57

### SPICES

(Basis, Chicago, original barrels, bags, bales)		
	Whole Ground	
Allspice, prime	86	96
Resifted	94	1.03
Chili, pepper		45
Chili, powder		52
Cloves, Zanzibar	68	79
Ginger, Jam. unbl.	97	1.06
Mace, fancy Banda	3.50	4.10
West Indies		3.75
East Indies		3.60
Mustard flour, fancy		37
No. 1		33
West India Nutmeg		2.70
Paprika, Amer. No. 1		65
Paprika, Spanish		88
Paprika, cayenne		54
Pepper:		
Red, No. 1		54
White		45
Black		42

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)		
Beef rounds:		
Clear, 29/35 mm.	1.05@	1.35
Clear, 35/38 mm.	1.06@	1.10
Clear, 35/40 mm.	85@	90
Clear, 38/40 mm.	85@	1.45
Clear, 40/44 mm.	1.30@	1.60
Clear, 44 mm./up	1.95@	2.50
Not clear, 40 mm./down	65@	70
Not clear, 40 mm./up	75@	85
Beef weans:		
No. 1, 24 in./up	12@	16
No. 1, 22 in./up	9@	14
Beef middles:		
Ex. wide, 2½ in./up	3.40@	3.55
Spec. wide, 2½/2½ in.	2.55@	2.70
Spec. med. 1½/2½ in.	1.55@	1.60
Narrow, 1½ in./dn.		1.00
Beef bung caps:		
Clear, 5 in./up	34@	35
Clear, 4½/5 inch.	30@	32
Clear, 4/4½ inch	18@	19
Clear, 3¾/4 inch	15@	16
Not clear, 4½ inch/up	17@	18
Beef bladders, salted:		
7¼ inch/up, inflated		18
6¼/7¼ inch, inflated		13
5½/6½ inch, inflated	12@	13
Pork casings:		
29 mm./down	4.40@	4.75
29/32 mm.	4.30@	4.65
22/35 mm.	2.80@	3.00
35/38 mm.	2.30@	2.75
38/44 mm.	2.15@	2.20

Hog bungs:		
Sows, 34 in cut	57@	62
Export, 34 inch cut	48@	51
Large prime, 34 in.	35@	39
Med. prime, 34 in.	24@	27
Small prime	16@	22
cap off	55@	60
Sheep casing (per hank):		
26/28 mm.	5.50@	6.00
24/26 mm.	6.05@	6.30
22/24 mm.	4.80@	5.10
20/22 mm.	4.10@	4.45
18/20 mm.	2.95@	3.25
16/18 mm.	1.75@	2.20

### CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	Cwt.	
Pure rfd. gran. nitrate of soda	5.80	
Pure rfd. powdered nitrate of soda	8.80	
Salt, paper sacked, f.o.b. Chgo., gran. carlots, ton.	30.00	
Rock salt, ton in 100-lb. bags, f.o.b. whse. Chgo.	28.00	
Sugar—		
Raw, 96 basis, f.o.b. N. Y.	8.00	
Refined standard cane gran. basis (Chgo.)	9.35	
Packers: curing sugar, 100 lb. bags, f.o.b. Reserve, La. less 2%	8.50	
Dextrose (less 10c):	7.50	
Cerelose, regular	7.75	
Ex-Warehouse, Chicago	7.75	



# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

June 25, 1957

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	38
Choice, 500/600	37 1/2
Choice, 600/700	37 1/2
Good, 500/600	35 1/2
Good, 600/700	35 1/2
Bull	30 1/2
Commercial cow	28 1/2
Canner-cutter cow	27 1/2 @ 27 3/4

#### PRIMAL BEEF CUTS

Prime:	
Rounds, all wts.	47n
Trimmed loins	
50/70 lbs. (cl.)	85 @ 94
Square chucks	
70/90 lbs.	28 @ 28 1/2
Arm chucks, 80/110	27 @ 27 1/2
Ribs, 25/35 (cl.)	56 @ 60
Briskets (cl.)	24 1/2
Navels, No. 1	17 1/2
Flanks, rough No. 1	17 1/2

Choice:	
Hindqtrs., 5/800	47 1/2
Foreqtrs., 5/800	28
Rounds, all wts.	46
Td. loins, 50/70 (cl.)	69 @ 74
Sq. chucks, 70/90	28 @ 28 1/2
Arm chucks, 80/110	27 @ 27 1/2
Briskets, (cl.)	24 1/2
Ribs, 25/35, (cl.)	48 @ 52
Navels, No. 1	17 1/2
Flanks, rough No. 1	17 1/2
Good (all wts.):	
Rounds	44 @ 46
Sq. cut chucks	27 @ 28
Briskets	23 1/2 @ 24
Ribs	43 @ 46
Loins	62 @ 65

#### COW & BULL TENDERLOINS

Fresh J/L	C-C grade	Froz. C/L
60@63	Cow, 3/dn.	64 1/2 @ 66 1/2
78@80	Cow, 3/4	87 @ 89
83@85	Cow, 4/5	95 @ 97
1.00@1.02	Cow, 5/up	96 @ 98
1.00@1.02	Bull, 5/up	96 @ 98

#### BEEF HAM SETS

Insides, 12/up	47 1/2
Outsides, 8/up	42 1/2
Kauckles, 7 1/2/up	47 1/2

#### CARCASS MUTTON

Choice, 70/down	17 @ 18
Good, 70/down	16 @ 17

n-nominal.

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 25	San Francisco June 25	No. Portland June 25
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$37.00@39.00	\$40.00@41.00	\$39.00@42.00
600-700 lbs.	39.00@40.00	39.00@40.00	38.00@42.00
Good:			
500-600 lbs.	37.00@39.00	37.50@39.00	38.00@40.00
600-700 lbs.	36.00@38.00	37.00@38.00	37.00@39.50
Standard:			
350-600 lbs.	35.00@37.00	33.00@36.00	34.00@38.00
<b>COW:</b>			
Standard, all wts.	None quoted	31.00@33.00	None quoted
Commercial, all wts.	29.00@31.00	29.00@31.00	29.00@34.00
Utility, all wts.	28.00@30.00	27.00@29.00	28.00@32.00
Canner-cutter	None quoted	24.00@27.00	27.00@30.00
Bull, util. & com'l	31.00@34.00	30.00@32.00	30.00@31.50
<b>FRESH CALF:</b>			
Choice:			
200 lbs. down	40.00@44.00	38.00@40.00	39.00@42.00
Good:			
200 lbs. down	38.00@40.00	37.00@39.00	36.00@40.00
<b>LAMB (Carcass):</b>			
Prime:			
45-55 lbs.	43.00@45.00	42.00@45.00	40.00@43.00
55-65 lbs.	41.00@44.00	41.00@43.00	39.00@42.00
Choice:			
45-55 lbs.	43.00@45.00	42.00@45.00	40.00@43.00
55-65 lbs.	40.00@43.00	41.00@43.00	39.00@41.00
Good, all wts.	38.00@42.00	37.00@41.00	36.00@40.00
<b>MUTTON (Ewe):</b>			
Choice, 70 lbs. down	None quoted	None quoted	16.00@18.50
Good, 70 lbs. down	16.00@18.00	None quoted	16.00@18.50

### BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	26 1/2
Tongues, No. 2, 100's	22 1/2
Hearts, regular, 100's	20
Livers, regular, 35/50's	23
Livers, selected, 35/50's	26
Lips, scalded, 100's	14
Lips, unscalded, 100's	11 1/2
Tripe, scalded, 100's	7 1/2
Tripe, cooked, 100's	7 1/2
Melts, 100's	7 1/2
Lungs, 100's	7 @ 7 1/2
Udders, 100's	5 1/2

### FANCY MEATS

(cl prices)	
Beef tongues, corned	32
Veal breads	
under 12 oz.	73 1/2
12 oz. up	90
Calf tongues, 1-lb./down	19
Oxtails, fresh, select	14

### BEEF SAUS. MATERIALS

<b>FRESH</b>	
Canner-cutter cow	
meat, barrels	39
Bull meat, boneless,	
barrels	41
Beef trim., 75/85%	
barrels	32 1/2
Beef trim., 85/95%	
barrels	36
Boneless chucks,	
barrels	40
Beef cheek meat,	
trimmed, barrels	31 1/2
Shank meat, bbls.	42 1/2
Beef head meat, bbls.	22n
Veal trim., boneless,	
barrels	30

### VEAL-SKIN OFF

(cl carcass prices)	
Prime, 90/120	\$45.00@46.00
Prime, 120/150	43.00@44.00
Choice, 90/120	39.00@43.00
Choice, 120/150	39.00@43.00
Good, 50/90	34.00@36.00
Good, 90/120	36.00@39.00
Good, 120/150	36.00@39.00
Stand., all wts.	31.00@37.00

### CARCASS LAMB

(cl prices)	
Prime, 35/45	None qtd.
Prime, 45/55	None qtd.
Prime, 55/65	None qtd.
Choice, 35/45	49 @ 50
Choice, 45/55	49 @ 50
Choice, 55/65	49 @ 50
Good, all wts.	44 @ 45

## NEW YORK

June 25, 1957

### WHOLESALE FRESH MEATS

#### BEEF CUTS

Steer:	(l.c.l. prices)
	(Western, Cwt.)
Prime, carc., 6/700	\$42.50@44.50
Prime, carc., 7/800	42.00@44.00
Choice, carc., 6/700	40.00@41.00
Choice, carc., 7/800	38.50@40.00
Good, carc., 6/700	37.00@38.00
Good, carc., 7/800	36.00@37.50
Hinds, pr., 6/700	54.00@56.00
Hinds, pr., 7/800	53.00@55.00
Hinds, ch., 6/700	50.00@52.00
Hinds, ch., 7/800	48.00@50.00
Hinds, gd., 6/700	46.00@48.00
Hinds, gd., 7/800	46.00@47.00

#### BEEF CUTS

(l.c.l. prices, lb.)	
Prime steer:	City
Hindqtrs., 600/700	55 @ 58
Hindqtrs., 700/800	54 @ 56
Hindqtrs., 800/900	53 @ 54
Rounds, flank off	47 @ 49
Rounds, diamond bone,	
flank off	48 @ 50
Short loins, untrim.	80 @ 87
Short loins, trim.	1.06 @ 1.18
Flanks	19 @ 19 1/2
Ribs (7 bone cut)	54 @ 62
Arm chucks	30 @ 32
Briskets	26 @ 29
Plates	18 1/2 @ 19

Choice steer:	
Hindqtrs., 600/700	50 @ 53
Hindqtrs., 700/800	49 @ 50
Hindqtrs., 800/900	48 @ 49
Rounds, flank off	46 @ 48
Rounds, diamond bone,	
flank off	46 @ 49
Short loins, untrim.	84 @ 89
Short loins, trim.	84 @ 89
Flanks	18 @ 19
Ribs (7 bone cut)	45 @ 53
Arm chucks	28 @ 30
Briskets	23 @ 27
Plates	18 @ 18 1/2

### FANCY MEATS

#### (l.c.l. prices)

lb.	
Veal breads, 6/12 oz.	84
12 oz. up	1.04
Beef livers, selected	33
Beef kidney	16
Oxtails, 3/4 lb., frozen	11

### LAMB

#### (l.c.l. carcass prices, cwt.)

City	
Prime, 30/40	\$47.00@51.00
Prime, 40/45	48.00@50.00
Prime, 45/55	46.00@49.00
Prime, 55/65	47.00@49.00
Choice, 30/40	47.00@50.00
Choice, 40/45	46.00@49.00
Choice, 45/55	44.00@49.00
Choice, 55/65	47.00@49.00
Good, 30/40	43.00@45.00
Good, 40/45	44.00@46.00
Good, 45/55	45.00@46.00

#### Western

Prime, 45/dn.	46.00@48.00
Prime, 45/55	46.00@49.00
Prime, 55/65	45.00@47.00
Choice, 45/dn.	45.00@48.00
Choice, 45/55	44.00@47.00
Choice, 55/65	45.00@47.00
Good, 45/dn.	41.00@43.00
Good, 45/55	43.00@44.00

### VEAL-SKIN OFF

(l.c.l. carcass prices)	Western
Prime, 90/120	\$41.00@46.00
Choice, 90/120	36.00@39.00
Good, 50/90	33.00@34.00
Good, 90/120	33.00@35.00
Stand., 50/90	29.00@30.00
Stand., 90/120	30.00@31.00
Calif, 200/dn., ch.	32.00@34.00
Calif, 200/dn., gd.	30.00@32.00
Calif, 200/dn., std.	28.00@30.00

## NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended June 22, 1957, with comparisons:

<b>STEER AND HEIFER:</b>	Carcasses
Week ended June 22	10,488
Week previous	9,518
<b>COW:</b>	
Week ended June 22	916
Week previous	880
<b>BULL:</b>	
Week ended June 22	455
Week previous	548
<b>VEAL:</b>	
Week ended June 22	12,179
Week previous	12,544
<b>LAMB:</b>	
Week ended June 22	28,472
Week previous	27,838
<b>MUTTON:</b>	
Week ended June 22	679
Week previous	863
<b>HOG AND PIG:</b>	
Week ended June 22	7,883
Week previous	7,855
<b>PORK CUTS:</b>	Lbs.
Week ended June 22	1,052,222
Week previous	572,249
<b>BEEF CUTS:</b>	
Week ended June 22	328,344
Week previous	317,775
<b>VEAL AND CALF CUTS:</b>	
Week ended June 22	3,919
Week previous	21,265
<b>LAMB AND MUTTON:</b>	
Week ended June 22	1,266
Week previous	...
<b>BEEF CURED:</b>	
Week ended June 22	17,582
Week previous	20,985
<b>PORK CURED AND SMOKED:</b>	
Week ended June 22	272,639
Week previous	80,541

## WESTERN DRESSED

<b>STEER CARCASSES:</b>	(Cwt.)
Choice, 500/800	\$38.50@40.50
Choice, 800/900	38.00@40.00
Good, 500/800	37.00@38.50
Hinds, choice	49.00@51.00
Hinds, good	46.00@48.00
Rounds, choice	48.00@50.00
Rounds, good	45.00@47.00
<b>COW CARCASSES:</b>	
Com'l, all wts.	31.00@34.00
Utility, all wts.	29.00@32.00
<b>VEAL (SKIN OFF):</b>	
Choice, 90/120	36.00@38.00
Choice, 120/150	36.00@38.00
Good, 50/90	32.00@34.00
Good, 90/120	33.00@35.00
Good, 120/150	34.00@36.00
<b>LAMB:</b>	
Ch. & pr., 30/45	48.00@50.00
Ch. & pr., 45/55	46.00@48.00
Good, 30/45	42.00@45.00
Good, 45/55	42.00@45.00
<b>LOCALLY DRESSED</b>	
<b>STEER BEEF (lb.)</b>	Choice Good
Carc., 5/700-40	@ 41 1/2 38@39
Carc., 7/800-30 1/2	@ 41 37 1/2 @ 38 1/2
Hinds, 5/700	40@51 47@48
Hinds, 7/800	48@50 46@47
Rounds, no flank	48@50 45@47
Hip rd., plus flank	47@49 44@46
Full loins, untrim.	48@54 46@50
Short loin, untrim.	60@64 56@60
Ribs (7 bone)	50@54 46@48
Arm chucks	30@33 29@30
Briskets	26@28 26@28
Short plates	17@20 17@20

## LOCAL SLAUGHTER

<b>CATTLE:</b>	Head
Week ended June 22	13,083
Week previous	11,533
<b>CALVES:</b>	
Week ended June 22	10,336
Week previous	9,456

# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service CASH PRICES

(Carlot basis, Chicago price zone, June 26, 1957)

SKINNED HAMS				BELLIES			
Fresh or F.F.A.		Frozen		Fresh or F.F.A.		Frozen	
43@43 1/2	10/12	43		41n	6/8	41n	
43@43 1/2	12/14	43		41	8/10	41	
43@43 1/2	14/16	43		40 1/2 @ 40%	10/12	40 1/2	
43@43 1/2	16/18	43		38 1/2	12/14	38 1/2	
40 1/2	18/20	40 1/2		35 1/2 b	14/16	35	
38	20/22	38		33 1/2	16/18	33 1/2	
36 1/2	22/24	36 1/2		30 1/2	18/20	30 1/2	
34	24/26	34		Gr. Amn.		D.S. Clear	
33 1/2	25/30	33 1/2		25 1/2 n	18/20	25 1/2 n	
32 1/2	25/up, 2's in	32 1/2		25 1/2	20/25	25 1/2	
				24 1/2	25/30	25 1/2	
				22@23	30/35	23 1/2	
				20@21	35/40	21	
				18 1/2 @ 10 1/2	40/50	20 1/2	

PICNICS			
Fresh or F.F.A.		Frozen	
26 1/2 @ 27	4/6	26 1/2 a	
25	6/8	25	
23	8/10	23	
23	10/12	23	
22 1/2	12/14	21 1/2 n	
22	8/up, 2's in	21 1/2 n	

FAT BACKS			
Fresh or Frozen		Cured	
10 1/2 n	6/8	11n	
10 1/2 n	8/10	11 1/2	
10 1/2 n	10/12	12	
11 1/2 n	12/14	12 1/2	
12 1/2 n	14/16	13 1/2	
13 1/2 n	16/18	14 1/2	
13 1/2 n	18/20	14 1/2	
13 1/2 n	20/25	14 1/2	

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, JUNE 21, 1957				
Open	High	Low	Close	
July 12.92-95.13.15	12.90	13.10		
Sept. 13.22-30.13.57	13.22	13.52		
		-50		
Oct. 12.87	13.20	12.80	13.12	
Nov. 12.50	12.65	12.50	12.65	
Dec. 13.12	13.40	13.10	13.35	

Sales: 16,760,000 lbs.  
Open interest at close Thurs. June 20: July 808, Sept. 879, Oct. 137, Nov. 51, and Dec. 58 lots.

MONDAY, JUNE 24, 1957				
July 13.07	13.07	12.77	12.77	
		-80		
Sept. 13.50	13.50	13.25	13.25b	
Oct. 13.20	13.25	12.97	12.97	
Nov. 12.65	12.65	12.50	12.50a	
Dec. 13.30	13.30	13.20	13.20b	

Sales: 16,440,000 lbs.  
Open interest at close Fri. June 21: July 806, Sept. 874, Oct. 145, Nov. 50, and Dec. 64 lots.

TUESDAY, JUNE 25, 1957				
July 12.77	13.07	12.77	13.05	
			07	
Sept. 13.25	13.60	13.22	13.57	
			-60	
Oct. 13.05	13.40	13.05	13.40a	
Nov. 12.40	12.87	12.40	12.87b	
Dec. 13.27	13.47	13.27	13.47b	

Sales: 14,440,000 lbs.  
Open interest at close Mon. June 24: July 812, Sept. 930, Oct. 132, Nov. 42, and Dec. 64 lots.

WEDNESDAY, JUNE 26, 1957				
July 13.10	13.15	12.90	13.10	
Sept. 13.60-55.13.60	13.37	13.55		
		-57		
Oct. 13.37	13.52	13.27	13.50b	
Nov. 12.82	13.07	12.77	13.05	
Dec. 13.45	13.55	13.27	13.55	

Sales: 13,920,000 lbs.  
Open interest at close Tues. June 25: July 815, Sept. 983, Oct. 134, Nov. 51, and Dec. 63 lots.

THURSDAY, JUNE 27, 1957				
July 13.15-20.13.20	12.92	12.95		
		-92		
Sept. 13.60-65.13.65	13.40	13.45		
		-42		
Oct. 13.52	13.62	13.30	13.52a	
Nov. 13.20-35.13.35	12.97	13.05b		
Dec. 13.57-65.13.67	13.45	13.57		

Sales: 21,000,000 lbs.  
Open interest at close Wed. June 26: July 784, Sept. 1,030, Oct. 165, Nov. 58, and Dec. 77 lots.

### CHGO. FRESH PORK AND PORK PRODUCTS

June 25, 1957	
Hams, skinned, 10/12...	(Lb.) 44 1/2
Hams, skinned, 12/14...	44 1/2
Hams, skinned, 14/16...	44 1/2
Picnics, 4/6 lbs.	26 1/2 @ 27
Picnics, 6/8 lbs.	26
Pork loins, boneless	62
Shoulders, 16/dn., loose	31

(Job lots)	
Pork livers	15 1/2 @ 16
Tenderloins, fresh, 10's	72 @ 73
Neck bones, bbls.	11 @ 11 1/2
Ears, 30's	12
Feet, s.c. bbls.	7

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)

Pork trim., 40%	19 @ 20
Pork trim., 50%	20 1/2 @ 21
Pork trim., 80%	20 1/2 @ 21
lean, barrels	33 @ 33 1/2
Pork trimmings,	
95% lean, barrels	44
Pork head meat	28
Pork cheek meat	
trim., barrels	33

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$16.50
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	16.00
Kettle rendered, 50-lb. tins, f.o.b. Chicago	17.00
Leaf, kettle rendered, tierces, f.o.b. Chicago	17.00
Lard flakes	19.25
Neutral tierces, f.o.b. Chicago	18.00
Standard shortening	
N. & S. (del.)	21.75
Hydro shortening, N. & S.	22.25

### WEEK'S LARD PRICES

P.S. or Dry	Dry	Ref. in
Rend. Cash	Loose	50-lb. tins
(Bd. Trade)	Open	(Open)
	Mkt.	Mkt.
June 21, 13.10n	12.75	15.25n
June 24, 12.80n	12.75	15.25n
June 25, 13.07 1/2 n	12 1/2 @ 13	15.25n
June 26, 13.10n	13.00n	15.25n
June 27, 12.95n	13.00n	15.25n

n—nominal, b—bid, a—asked.

### HOG VALUES VARY UNEVENLY THIS WEEK

(Chicago costs, credits and realizations for first two days of week)

Cut-out values on hogs varied unevenly this week, with the minus margins on lightweights and heavies backing up more, while those on mediumweights relaxed some. The situation was largely the result of irregular shifts in pork prices in their relationship with the live hog market.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
Value		Value		Value	
per cwt.	per cwt.	per cwt.	per cwt.	per cwt.	per cwt.
alive	yield	alive	yield	alive	yield
Lean cuts	\$12.05	\$17.40	\$11.56	\$16.26	\$11.13
Fat cuts, lard	6.84	9.85	6.76	9.58	5.93
Ribs, trimmings, etc.	2.16	3.09	1.93	2.70	1.76
Cost of hogs	\$19.75		\$19.87		\$19.34
Condemnation loss	10		10		10
Handling, overhead	1.77		1.60		1.43
TOTAL COST	21.62	31.17	21.57	30.38	20.87
TOTAL VALUE	21.05	30.34	20.25	28.54	18.82
Cutting margin	—\$ .57	—\$ .83	—\$1.32	—\$1.84	—\$2.05
Margin last week	.54	.78	1.35	1.90	1.87

### PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	June 25	June 25	June 25
FRESH PORK (Carcass): (Packer style)			
80-120 lbs., U.S. No. 1-3.	None quoted	None quoted	None quoted
120-170 lbs., U.S. No. 1-3.	\$33.00@35.00	None quoted	\$32.50@34.00
FRESH PORK CUTS, No. 1:			
LOINS:			
8-10 lbs.	44.00@46.00	\$48.00@52.00	54.00@57.00
10-12 lbs.	44.00@46.00	52.00@54.00	54.00@57.00
12-16 lbs.	44.00@46.00	50.00@54.00	52.00@56.00
PICNICS: (Smoked)			
4-8 lbs.	31.00@37.00	32.00@36.00	34.00@38.00
HAMS:			
12-16 lbs.	49.00@57.00	54.00@58.00	50.00@55.00
16-18 lbs.	49.00@55.00	52.00@56.00	49.00@54.00
BACON "Dry" Cure, No. 1:			
6-8 lbs.	52.00@62.00	58.00@64.00	57.00@62.00
8-10 lbs.	50.00@55.00	56.00@62.00	55.00@59.00
10-12 lbs.	49.00@54.00	54.00@59.00	53.00@58.00
LARD, Refined:			
1-lb. cartons	18.50@21.00	21.00@22.00	18.00@21.00
50-lb. cartons & cans.	17.50@20.50	19.00@21.00	None quoted
Tierces	16.00@20.00	18.00@20.00	16.00@20.00

### N. Y. FRESH PORK CUTS

June 25, 1957	
	City
	Box lots
Pork loins, 8/12	\$47.00@50.00
Pork loins, 12/16	46.00@49.00
Hams, sknd., 10/14	47.00@50.00
Boston butts, 4/8	38.00@42.00
Regular picnics, 4/8	29.00@33.00
Spareribs, 3/down	48.00@53.00
Pork trim., regular	27.00
Pork trim., spec. 80%	39.00
(L.C.I. prices cwt.)	
Pork loins, 8/12	\$43.00@45.00
Pork loins, 12/16	42.00@44.00
Hams, sknd., 10/14	46.00@48.00
Boston butts, 4/8	36.00@39.00
Picnics, 4/8	27.00@30.00
Spareribs, 3/down	43.00@47.00

### N. Y. DRESSED HOGS

(L.C.I. prices)	
	(Heads on, leaf fat in)
50 to 75 lbs.	\$30.75@33.75
75 to 100 lbs.	30.75@33.75
100 to 125 lbs.	30.75@33.75
125 to 150 lbs.	30.75@33.75

### CHGO. WHOLESALE SMOKED MEATS

June 25, 1957	
Hams, skinned, 14/16 lbs., wrapped	50
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51
Hams, skinned, 16/18 lbs., wrapped	50
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	51
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	51
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped	50
Bacon, No. 1 sliced 1-lb. heat seal self service pkg.	65

### PHILA. FRESH PORK

June 25, 1957	
	WESTERN DRESSED
Reg. loins, 8/12	42@44
Reg. loins, 12/16	40@43
Butts, Boston, 4/8	34@38
Spareribs, 3/down	46@48
LOCALLY DRESSED	
Pork loins, 8/12	44@46
Pork loins, 12/16	43@45
Bellies, 10/12	40@42
Spareribs, 3/down	46@48
Skinned hams, 10/12	49@50
Skinned hams, 12/14	47@49
Picnics, 4/8	30@33
Boston Butts, 4/8	36@38

### HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended June 22, 1957 was 14.7, the U. S. Department of Agriculture has reported. This ratio compared with the 14.8 ratio for the preceding week and 10.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.321, \$1.322 and \$1.518 per bu. during the three periods, respectively.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, June 26, 1957

### BLOOD

Unground, per unit of ammonia, bulk 5.50@5.75a

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
Low test ..... 6.00n  
Med. test ..... 6.00n  
High test ..... 5.75n

### PACKINGHOUSE FEEDS

	Carlots, ton	
50% meat, bone scraps, bagged..	\$ 67.50@	72.50
50% meat, bone scraps, bulk ..	65.00@	70.00
55% meat scraps, bagged .....		77.50
60% digester tankage, bagged ..	77.50@	82.50
60% digester tankage, bulk .....	75.00@	80.00
80% blood meal, bagged .....	110.00@	120.00
Steam bone meal, bagged .....		85.00
(Specially prepared) .....		71.00
60% steam bone meal, bagged...		

### FERTILIZER MATERIALS

Feather tankage, ground,  
per unit ammonia ..... \*4.50  
Hoof meal, per unit ammonia ..... 5.25@5.50

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 1.20n  
Med. test, per unit prot. .... 1.15n  
High test, per unit prot. .... 1.10n

### GELATINE AND GLUE STOCKS

Cattle jaws, scraps and knuckles,  
(gelatine, glue), per ton ..... 55.00@57.00  
Pig skin scraps (gelatine) ..... 7.50@ 8.00

### ANIMAL HAIR

Winter coil dried, per ton ..... \*70.00@80.00  
Summer coil dried, per ton ..... \*40.00@42.50  
Cattle switches, per piece ..... 3¼@4¼  
Winter processed (Nov.-March)  
gray, lb. .... 16  
Summer processed (April-Oct.)  
gray, lb. .... 10½

\*Delivered, n—nominal, a—asked.

## TALLOWs and GREASES

Wednesday, June 26, 1957

Prices held steady to firm late last week. Movement of bleachable fancy tallow was recorded at 7%@7¾c, c.a.f. Chicago. Choice white grease, all hog, sold at 9%<sup>c</sup>, delivered New York, with additional tanks held at ½c higher. Bleachable fancy tallow was also bid at 8%@8½c, c.a.f. East, and product considered.

Friday's market was extremely quiet, as many trade members attended the Midwest Fats and Oils Club outing. Eastern users hinted lower levels; however, producers held material at steady to fractionally higher prices. A couple of tanks of edible tallow changed hands at 11¼c, f.o.b. River, steady.

On Monday of the new week, choice white grease, all hog, was bid at 9%<sup>c</sup>, c.a.f. East, and held up to 9¼c. Producers of edible tallow raised their asking prices fractionally at River points. Sellers' and buyers' ideas were only fractionally apart on bleachable fancy tallow, and the gen-

eral market was very quiet as to sales, in the Midwest.

Best buying inquiry Tuesday on edible tallow was at 11¼c, f.o.b. River points, with product held at 11%@11½c. Indications of 11%<sup>c</sup>, Chicago, were also in the market, with the asking price still 12c. It was reported that bleachable fancy tallow sold at 8½c, delivered East, a few tanks involved. Yellow grease was bid at 7¼@7%<sup>c</sup>, c.a.f. New York, and c.a.f. New Orleans.

The market was very little changed at midweek. Steady inquiry was noticeable in the Midwest, and eastern interest were more or less quiet. Bleachable fancy tallow was reported sold at 8%<sup>c</sup>, c.a.f. New York. No material change was indicated on choice white grease, all hog.

Choice white grease, not all hog, sold at 8½c, c.a.f. Chicago. New Orleans and New York buyers were still looking for yellow grease and special tallow at last levels. Edible tallow reportedly sold at 11½c, f.o.b. River; however, confirmation was lacking. Continued interest prevailed at 11%<sup>c</sup>, also f.o.b. River. Original fancy tallow was bid at 8%<sup>c</sup>, c.a.f.

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OR CONTACT YOUR LOCAL DARLING & COMPANY REPRESENTATIVE





New York price zone.

**TALLOW:** Wednesday's quotations: edible tallow, 11 $\frac{3}{4}$ c, f.o.b. River and 11 $\frac{1}{2}$ c, Chicago basis; original fancy tallow, 7 $\frac{1}{2}$ @8c; bleachable fancy tallow, 7 $\frac{1}{2}$ @7 $\frac{3}{4}$ c; prime tallow, 7 $\frac{1}{2}$ @7 $\frac{1}{2}$ c; special tallow, 7 $\frac{1}{2}$ @7 $\frac{1}{4}$ c; No. 1 tallow, 6 $\frac{1}{2}$ @7c; and No. 2 tallow, 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 8 $\frac{1}{2}$ c; B-white grease, 7 $\frac{1}{2}$ @7 $\frac{1}{4}$ c; yellow grease, 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c; house grease, 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c; and brown grease, 6 $\frac{1}{4}$ c. Choice white grease, all hog, was quoted at 9 $\frac{1}{2}$ c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, June 26, 1957  
Dried blood was quoted today at \$5 per unit of ammonia. Low test wet rendered tankage was listed at \$5 per unit of ammonia and dry rendered tankage was priced at \$1.05.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 21, 1957

	Open	High	Low	Close	Prev. close
July	15.44b	15.54	15.41	15.38b	15.42
Sept.	15.55	15.65	15.50	15.56	15.53
Oct.	15.28	15.37	15.22	15.34b	15.25
Dec.	15.15b	15.27	15.17	15.24b	15.18
Jan.	15.15a	.....	.....	15.24a	15.17a
Mar.	15.10b	15.16	15.15	15.10b	15.12
May	15.03b	.....	.....	15.11b	15.06b
July	14.90b	.....	.....	15.00b	14.95b

Sales: 500 lots.

MONDAY, JUNE 24, 1957

	Open	High	Low	Close	Prev. close
July	15.40	15.46	15.39	15.41b	15.38
Sept.	15.58	15.65	15.56	15.57b	15.56
Oct.	15.32	15.44	15.25	15.37	15.34
Dec.	15.28	15.37	15.26	15.26b	15.24
Jan.	15.28a	.....	.....	15.26a	15.24a
Mar.	15.10b	15.30	15.26	15.21b	15.17
May	15.22	15.25	15.20	15.20	15.11
July	15.06b	.....	.....	15.10b	15.00

Sales: 320 lots.

TUESDAY, JUNE 25, 1957

	Open	High	Low	Close	Prev. close
July	15.41b	15.43	15.34	15.34	15.41b
Sept.	15.58	15.58	15.51	15.53	15.57b
Oct.	15.30b	15.42	15.36	15.37b	15.37
Dec.	15.30b	15.32	15.28	15.30	15.26b
Jan.	15.30a	.....	.....	15.31a	15.28a
Mar.	15.20	15.27	15.23	15.21b	15.17
May	15.22b	15.22	15.20b	15.20	15.20
July	15.12b	.....	.....	15.10b	15.10b

Sales: 539 lots.

WEDNESDAY, JUNE 26, 1957

	Open	High	Low	Close	Prev. close
July	15.30	15.46	15.27	15.45	15.34
Sept.	15.50	15.61	15.49	15.60	15.53
Oct.	15.40	15.46	15.29	15.47b	15.37b
Dec.	15.25b	15.40	15.33	15.37b	15.30
Jan.	15.28a	.....	.....	15.37a	15.31a
Mar.	15.23b	15.35	15.30	15.34b	15.25b
May	15.23b	15.32	15.25	15.29b	15.20b
July	15.12b	15.27	15.27	15.20b	15.10b

Sales: 496 lots.

### F-O Exports Under P.L. 480

About 655,000,000 lbs. of cottonseed and soybean oils have been scheduled for export under Title I of Public Law 480 in the 1956-57 marketing year, the Foreign Agricultural Service has reported. This is about 16 per cent above shipments in the preceding marketing year. Exports in October 1956 through April 1957 amounted to 411,000,000 lbs.

### Tallow Exports

Exports of tallow for the week ended June 21 were 13,970,891 lbs.

# HIDES AND SKINS

Large volume of sales early in the week at steady to strong prices virtually cleaned out sellers' stocks—Higher asking prices on small packer and country hides met with buyer resistance—Higher asking prices resulted in a quiet trade on calf and kipskins—Broad demand featured sheepskin trade, with premium prices reported on some selections.

### CHICAGO

**PACKER HIDES:** In a surprisingly active trade for Monday, some selections of hides sold higher. Traders estimated that about 50,000 hides were sold in the Chicago big packer market, and sales included heavy native steers, heavy and light native cows, branded steers and branded cows.

Trading moderated on Tuesday, following Monday's large volume of sales, and prices were steady with previous advances. Most of the hides reportedly went to dealers, and volume in the first two days was estimated at about 80,000 pieces. Trading continued on a firm basis Wednesday, when several selections sold steady.

**SMALL PACKER AND COUNTRY HIDES:** The small packer market appeared firmer, with asking prices higher. Buyers were slow, however, to pay the asking prices. Midwestern 50@52-lb. allweights were offered at 13 $\frac{1}{2}$ c, but were bid lower. Little trading was accomplished on country hides, with best interest for lighter average weights.

**CALFSKINS AND KIPSKINS:** The market has been rather quiet, with few offerings. Last trading of Northern heavy calf was at 55c. Kip and

overweights were reported offered at 1c over last trading, but no sales were confirmed.

**SHEEPSKINS:** Good demand and lack of offerings have given a strong tone to the sheepskin market. Choice quality Midwestern shearlings and fall clips brought premiums. No. 1 shearlings were quoted at 2.15@2.70, No. 2's at 1.85@2.00, and No. 3's at .80@1.10. Full wool dry pelts were about steady at 29c.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended June 26, 1957	Cor. Week 1956
Lgt. native steers	.....	15 $\frac{1}{4}$	15 $\frac{1}{4}$ @18a
Hvy. nat. steers	.....	12 $\frac{1}{2}$ @13	13 @12 $\frac{1}{2}$
Ex. lgt. nat. steers	.....	21	19a
Butt-brand steers	.....	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Colorado steers	.....	10	9 $\frac{1}{2}$
Hvy. Texas steers	.....	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Light Texas steers	.....	15a	13 $\frac{1}{2}$ a
Ext. lgt. Texas steers	.....	17a	17a
Heavy native cows	.....	14 @14 $\frac{1}{2}$	13 $\frac{1}{2}$
Light nat. cows	.....	16 @18	15 $\frac{1}{2}$ @16 $\frac{1}{2}$ a
Branded cows	.....	12 $\frac{1}{2}$ @14	12 $\frac{1}{2}$ @13 $\frac{1}{2}$
Native bulls	.....	8 $\frac{1}{2}$ @9	9 $\frac{1}{2}$ @10a
Branded bulls	.....	7 $\frac{1}{2}$ @8	8 $\frac{1}{2}$ @9a
Calfskins:			
Northern, 10/15 lbs.	.....	55	47 $\frac{1}{2}$ @52 $\frac{1}{2}$ a
10 lbs./down	.....	41 $\frac{1}{2}$	45a
Kips, Northern, native,	.....	.....	.....
15/25 lbs.	.....	35a	33a
SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	.....	9 $\frac{1}{2}$ a	11a
50 lbs.	.....	13a	13a
SMALL PACKER SKINS			
Calfskins, all wts.	.....	28 @29	34 @36a
Kipskins, all wts.	.....	26 @28	23 @25a
SHEEPSKINS			
Packer shearlings:			
No. 1	.....	2.15@2.70	2.50a
Dry Pelts	.....	29a	23 @24a
Horsehides, untrim.	.....	9.00@9.50	9.50@10.00a
Horsehides, trim.	.....	8.00@8.50	.....

### N. Y. HIDE FUTURES

FRIDAY, JUNE 21, 1957

	Open	High	Low	Close
July	14.00b	14.45	14.10	14.45
Oct.	14.05b	14.17	13.99	14.15
Dec.	13.82b	13.97	13.80	13.92b-14.00a
Apr.	13.75b	13.85	13.85	13.95b-14.05a
July	13.90b	14.10	14.10	14.00b-20a
Oct.	13.86b	14.00	14.00	14.00b-25a

Sales: 60 lots.

MONDAY, JUNE 24, 1957

	Open	High	Low	Close
July	14.30b	15.50	15.00	15.40
Oct.	14.20	14.50	14.20	14.50
Dec.	14.28	.....	.....	.....
Jan.	13.95b	14.22	14.06	14.06
Apr.	13.96b	14.20	14.20	14.10b-15a
July	14.05b	14.30	14.26	14.18b-25a
Oct.	14.10b	.....	.....	15.25b-25a

Sales: 180 lots.

TUESDAY, JUNE 25, 1957

	Open	High	Low	Close
July	15.00-05	15.09	14.85	14.55b-75a
Oct.	14.42b	14.55	14.25	14.30 25
Jan.	14.00b	13.65	13.65	13.65
Apr.	14.07b	.....	.....	13.65b-75a
July	14.14b	.....	.....	13.70b-75a
Oct.	14.20b	.....	.....	13.75b-14.00a

Sales: 33 lots.

WEDNESDAY, JUNE 26, 1957

	Open	High	Low	Close
July	14.25b	.....	.....	14.25b-75a
Oct.	14.21b	14.20	14.05	14.05
Jan.	13.65b	13.75	13.66	13.65b-75a
Apr.	13.70b	.....	.....	13.70b-75a
July	13.80b	.....	.....	13.71b-95a
Oct.	13.85b	.....	.....	13.75b-14.00a

Sales: 20 lots.

THURSDAY, JUNE 27, 1957

	Open	High	Low	Close
July	14.05b	14.75	14.63	14.85b-65a
Oct.	14.08	14.25	14.01	14.14b-25a
Jan.	13.54b	.....	.....	13.65b-75a
Apr.	13.60b	.....	.....	13.65b-75a
July	13.71b	13.80	13.80	13.98b-75a
Oct.	13.75b	.....	.....	13.68b-85a

Sales: 14 lots.

n—nominal, b—bid, a—asked.

### VEGETABLE OILS

Wednesday, June 26, 1957

Crude cottonseed oil, f.o.b.	.....	13 $\frac{1}{2}$ n
Valley	.....	None qtd.
Southeast	.....	None qtd.
Texas	.....	13 @13 $\frac{1}{2}$ n
Corn oil in tanks, f.o.b. mills	.....	13pd
Soybean oil, f.o.b. Decatur	.....	11 $\frac{1}{2}$ @11 $\frac{1}{2}$ n
Peanut oil, f.o.b. mills	.....	14 $\frac{1}{2}$ n
Coconut oil, f.o.b. Pacific Coast	.....	11 $\frac{1}{2}$ n
Cottonseed foots:		.....
Midwest and West Coast	.....	2 $\frac{1}{2}$
East	.....	2 $\frac{1}{2}$

### OLEOMARGARINE

Wednesday, June 26, 1957

White dom. vegetable (30-lb. cartons)	.....	27
Yellow quarters (30-lb. cartons)	.....	28
Milk churned pastry (30-lb. cartons)	.....	24
Water churned pastry (30-lb. cartons)	.....	23
Bakers, bulk (ton lots)	.....	20 $\frac{1}{2}$

### OLEO OILS

Wednesday, June 26, 1957

Prime oleo stearine (slack barrels)	.....	13
Extra oleo oil (drums)	.....	18 $\frac{1}{2}$ @19
Prime oleo oil (drums)	.....	18 $\frac{1}{2}$ @18 $\frac{1}{2}$

n—nominal, a—asked, b—bid, pd—paid.

# LIVESTOCK MARKETS... Weekly Review

## May Cattle Kill Sets New Mark; Slaughter Of Hogs Above 1956

Slaughter of livestock under federal inspection in May revealed a new all-time month record in cattle butchering, and slaughter of the other two species also was up from last year. The hog kill numbered the largest for May since 1951. Cattle slaughter lagged in March and April, but got off to a brisk start since the first week in May and continued high.

Inspected packers butchered 1,665,396 head of cattle in May. This exceeded the kill in April by a wide margin and that for May 1956 by nearly 20,000 head. Slaughter of cattle through May numbered a new record high of 8,016,807 head for the five months, widening the spread over last year to about 79,900 head from 63,300 head for the first four months.

Slaughter of calves fell off to 579,519 head in May from 612,553 in April and was also smaller than the count of 606,130 in May last year. Slaughter of the young bovines through May totaled 3,030,817 head compared with 3,044,282 for the period last year.

May hog slaughter, while down seasonally from the month before, hit the better than expected count of 4,883,753. For the first time this year it outnumbered the kill for the same month last year. Aggregate slaughter of hogs for the year so far at 25,903,336 head was considerably below last year's 29,081,348.

Slaughter of sheep and lambs, which since January last lagged behind butchering last year, rose to

1,132,669 head to outnumber the kill for the month previous and also that for the same month last year. Slaughter of the animals for the first five months of this year numbered 5,628,825 as against 5,900,151 last year.

### FEDERALLY INSPECTED SLAUGHTER

CATTLE		1957	1956
January	.....	1,851,362	1,696,893
February	.....	1,487,560	1,483,530
March	.....	1,513,798	1,565,971
April	.....	1,498,031	1,544,684
May	.....	1,665,396	1,645,813
June	.....	.....	1,878,557
July	.....	.....	1,727,858
August	.....	.....	1,773,867
September	.....	.....	1,616,680
October	.....	.....	1,858,960
November	.....	.....	1,507,412
December	.....	.....	1,835,779

CALVES		1957	1956
January	.....	556,616	601,938
February	.....	549,835	586,005
March	.....	632,494	646,706
April	.....	612,553	603,503
May	.....	579,519	606,130
June	.....	.....	596,118
July	.....	.....	608,057
August	.....	.....	690,789
September	.....	.....	660,988
October	.....	.....	872,453
November	.....	.....	763,312
December	.....	.....	605,363

HOGS		1957	1956
January	.....	5,654,565	6,705,282
February	.....	4,984,823	5,922,330
March	.....	5,380,056	6,326,637
April	.....	5,300,139	5,252,031
May	.....	4,883,753	4,875,088
June	.....	.....	4,325,559
July	.....	.....	4,199,109
August	.....	.....	4,559,479
September	.....	.....	4,979,047
October	.....	.....	6,346,586
November	.....	.....	6,559,018
December	.....	.....	5,988,059

SHEEP		1957	1956
January	.....	1,333,283	1,329,048
February	.....	1,090,570	1,163,178
March	.....	1,011,489	1,215,816
April	.....	1,060,814	1,129,286
May	.....	1,132,669	1,062,823
June	.....	.....	1,083,799
July	.....	.....	1,168,313
August	.....	.....	1,268,476
September	.....	.....	1,166,881
October	.....	.....	1,439,291
November	.....	.....	1,139,309
December	.....	.....	1,061,920

JANUARY-MAY TOTALS		1957	1956
Cattle	.....	8,016,807	7,936,891
Calves	.....	3,030,817	3,044,282
Hogs	.....	25,903,336	29,081,348
Sheep	.....	5,628,825	5,900,151

## Western Range Conditions Reported Best Since 1949

Western grazing conditions are the best since 1949, reports from the area indicated. May rainfall, following earlier rains, resulted in a marked improvement in the condition of range and pasture feed.

The condition of range feed improved eight percentage points in May following a five-point increase in April. This two-month improvement of 13 points is the largest for the two-month spring period since 1935, following the 1934 drought.

The improved grazing situation ended a period of 77 months, beginning in January, 1951, during which time the condition of range feed has been 80 per cent or above only six times. The 30-year (1923-52) June range condition was 85 per cent, with the average for the ten years (1946-55) for June standing at 82 per cent.

The condition of range feed on June 1 was 85 per cent, compared with 77 per cent a month earlier, 75 per cent a year ago, and the (1946-55) average of 82 per cent.

The condition of cattle and calves was 85 per cent, compared with 81 per cent on May 1, 80 per cent a year ago, and the ten-year (1946-55) average of 84 per cent.

The condition of sheep and lambs was 85 per cent, compared with 83 per cent a month earlier, 81 per cent a year ago, and the ten-year (1946-55) average of 84 per cent.

## Takes Tax Off Feed

Governor Gary has signed into Oklahoma law a bill exempting livestock and poultry feed from the state's 2 per cent sales tax.



When you hire someone to spend your money... the BEST is none too good!

Call on "K-M" today!

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DAYTON, OHIO  
DETROIT, MICH.  
FLORENCE, S.C.  
FT. WAYNE, IND.  
FULTON, KY.  
JACKSON, MISS.  
JONESBORO, ARK.

LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBR.

PAYNE, OHIO  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.  
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EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS  
INDIANAPOLIS 21, IND.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 22, 1957, as reported to THE NATIONAL PROVISIONER:

**CHICAGO**  
Armour, 8,268 hogs; shippers, 8,618 hogs; and others, 17,722 hogs.  
Totals: 23,296 cattle, 943 calves, 34,608 hogs and 2,780 sheep.

**KANSAS CITY**  
Cattle Calves Hogs Sheep  
Armour... 2,259 364 2,669 2,148  
Swift... 1,943 729 2,159 2,037  
Wilson... 900 ... 3,526 ...  
Butchers 2,863 30 964 981  
Others... 618 ... 4,353 3,321  
Totals, 8,583 1,123 13,671 7,487

**OMAHA**  
Cattle and Calves Hogs Sheep  
Armour... 6,417 6,810 1,684  
Cudahy... 5,730 5,656 857  
Swift... 4,968 4,724 1,314  
Wilson... 2,918 3,701 1,198  
Neb. Beef... 875 ...  
Am. Stores... 1,115 ...  
Cornhusker... 1,147 ...  
O'Neill... 930 ...  
R. & C... 930 ...  
Gr. Omaha... 864 ...  
Rothschild... 1,357 ...  
Roth... 1,170 ...  
Kings... 839 ...  
Omaha... 503 ...  
Union... 900 ...  
Others... 821 4,376  
Totals... 29,355 25,367 5,053

**ST. LOUIS NSY**  
Cattle Calves Hogs Sheep  
Armour... 2,969 528 10,568 1,174  
Swift... 2,644 1,880 8,352 3,357  
Hunter... 1,081 ... 6,993 ...  
Hell... ... 1,592 ...  
Krey... ... 6,353 ...  
Totals, 6,724 2,408 33,858 4,531

**ST. JOSEPH**  
Cattle Calves Hogs Sheep  
Swift... 2,755 228 8,307 3,839  
Armour... 2,747 155 5,110 2,662  
Others... 4,442 ... 4,382 236  
Totals\* 9,944 383 17,799 6,737

\*Do not include 205 cattle, 2,462 hogs, and 1,270 sheep direct to packers.

**SIOUX CITY**  
Cattle Calves Hogs Sheep  
Armour... 2,953 1 4,285 960  
Swift... 3,594 ... 2,343 707  
S.C. Dr... 4,093 ...  
Raskin... 816 ...  
Butchers 272 ...  
Others... 6,095 2 11,213 931  
Totals, 17,823 3 17,841 2,598

**WICHITA**  
Cattle Calves Hogs Sheep  
Cudahy... 1,440 286 1,972 ...  
Dunn... 121 ...  
Sunflower... 61 ...  
Dold... 161 ... 742 ...  
Kansas... 505 ...  
Armour... 25 ... 1,272 ...  
Swift... 28 ... 1,340 ...  
Others... 1,080 ... 38 2,635  
Totals, 3,421 286 2,767 5,287

**OKLAHOMA CITY**  
Cattle Calves Hogs Sheep  
Armour... 1,982 199 651 2,047  
Wilson... 2,290 240 839 1,355  
Others... 2,455 742 11,297 ...  
Totals\* 6,727 1,181 12,787 3,402

\*Do not include 1,603 cattle, 494 calves, 7,379 hogs and 2,749 sheep direct to packers.

**LOS ANGELES**  
Cattle Calves Hogs Sheep  
Cudahy... ... 425 ...  
Swift... 130 31 ...  
Wilson... 232 9 ...  
Ideal... 833 ...  
Quality... 686 ...  
Com'l... 409 ...  
United... 316 ... 330 ...  
Gr. West... 304 ...  
Alma... 238 ...  
Harman... 236 ...  
Others... 2,379 526 830 ...  
Totals, 5,763 566 1,585 ...

**DENVER**  
Cattle Calves Hogs Sheep  
Armour... 542 1 ... 1,444  
Swift... 1,575 150 2,225 2,908  
Cudahy... 508 63 4,348 152  
Wilson... 569 ... 577  
Others... 5,047 15 1,820 525  
Totals, 8,241 229 8,393 5,606

**CINCINNATI**  
Cattle Calves Hogs Sheep  
Gall... ... 298  
Schlichter... 17 84 ...  
Others... 4,013 1,286 9,516 1,392  
Totals, 4,160 1,370 9,516 1,690

**ST. PAUL**  
Cattle Calves Hogs Sheep  
Armour... 5,933 2,401 9,669 401  
Bartusch... 1,069 ...  
Rifkin... 921 31 ...  
Superior... 2,113 ...  
Swift... 5,224 1,711 14,106 901  
Others... 2,654 1,429 12,698 ...  
Totals, 17,934 5,572 36,473 1,302

**FORT WORTH**  
Cattle Calves Hogs Sheep  
Armour... 858 1,673 1,526 6,421  
Swift... 2,083 2,044 561 8,182  
Morrell... 606 ...  
City... 423 ...  
Rosenthal... 218 59 ... 377  
Totals, 4,288 3,776 2,387 14,980

**TOTAL PACKER PURCHASES**  
Week ended June 22, 1957  
Cattle... 146,231 157,970 168,117  
Hogs... 217,032 231,913 337,117  
Sheep... 61,353 89,614 70,675

## CORN BELT DIRECT TRADING

Des Moines, June 26 — Prices on hogs at 16 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. No. 1-3:  
160-180 lbs. .... \$16.25@18.85  
180-200 lbs. .... 18.25@19.65  
200-240 lbs. .... 18.85@19.90  
240-300 lbs. .... 17.15@19.35  
300-360 lbs. .... 16.10@16.65  
Sows: U.S. No. 1-3:  
270-330 lbs. .... 16.65@17.95  
330-400 lbs. .... 15.40@17.90  
400-550 lbs. .... 13.15@15.50

Corn belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last week actual
June 20...	30,000	37,500	36,000
June 21...	28,000	47,000	38,000
June 22...	35,000	20,000	21,000
June 24...	54,000	41,000	36,000
June 25...	56,000	69,000	63,000
June 26...	45,000	35,500	42,000

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, June 26 were as follows

**CATTLE:** Cwt.  
Steers, gd. & pr... \$20.50@25.00  
Sts. & hf., stand... 17.50@20.50  
Heifers, gd. & ch... 20.00@22.75  
Cows, util. & com'l... 12.50@15.00  
Cows, can. & cut... 10.00@13.00  
Bulls, util. & com'l... 16.50@18.00  
Bulls, cutter... 14.00@16.50  
**VEALERS:**  
Good & prime... 19.50@23.00  
Standard... 17.00@20.00  
Calves, gd. & ch... 16.00@19.00  
**HOGS, U.S. No. 1-3:**  
120/160 lbs. .... 15.50@17.75  
160/180 lbs. .... 17.50@19.50  
180/200 lbs. .... 19.50@20.25  
200/220 lbs. .... 19.75@20.40  
220/240 lbs. .... 19.00@20.25  
240/270 lbs. .... 18.75@19.25  
270/300 lbs. .... 18.50@19.00  
Sows, U.S. No. 1-3, 180/360 lbs. .... 16.25@18.00  
**LAMBS:**  
Good & choice... 19.50@22.00  
Utility & good... 18.00@20.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended June 22, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> .....	13,083	10,336	43,420	37,881
Baltimore, Philadelphia .....	8,343	1,749	21,151	3,649
Cin., Cleve., Detroit, Indpls. ....	19,568	8,707	82,856	14,890
Chicago Area .....	24,954	8,193	42,298	5,490
St. Paul-Wis. Areas <sup>2</sup> .....	30,622	17,033	69,077	9,154
St. Louis Areas <sup>3</sup> .....	14,697	5,584	70,345	10,667
Sioux City-St. Dak. Area <sup>4</sup> .....	17,892	...	38,934	10,174
Omaha Area <sup>5</sup> .....	31,987	493	60,807	13,490
Kansas City .....	11,385	3,508	23,081	11,567
Iowa-St. Minnesota <sup>6</sup> .....	27,797	10,020	209,452	24,621
Louisville, Evansville, Nashville, Memphis .....	11,156	9,217	38,870	...
Georgia-Alabama Area <sup>7</sup> .....	7,324	3,634	18,598	...
St. Joseph, Wichita, Okla. City... <sup>8</sup>	18,845	4,053	36,018	13,000
Ft. Worth, Dallas, San Antonio... <sup>9</sup>	18,738	10,909	12,514	23,990
Denver, Ogden, Salt Lake City... <sup>10</sup>	15,423	852	12,685	13,641
Los Angeles, San Fran. Areas <sup>11</sup> ..	23,702	3,168	21,616	6,111
Portland, Seattle, Spokane .....	7,451	823	11,075	6,111
Grand totals .....	302,967	97,689	812,397	225,260
Totals same week 1956 .....	330,701	108,732	888,394	231,915

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 15, compared with the same time in 1956, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS UP TO 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B <sup>1</sup> Dressed		LAMBS Good Handweights	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$20.00	\$19.58	\$23.50	\$22.35	\$31.50	\$27.12	\$25.88	\$30.00
Montreal	19.25	20.00	19.00	20.25	32.60	26.35	19.56	27.40
Winnipeg	18.64	18.63	23.80	24.63	32.08	24.08	20.00	19.00
Calgary	17.55	18.49	22.45	21.97	29.51	24.35	22.20	19.02
Edmonton	17.60	18.00	24.00	22.50	30.30	25.30	25.00	19.25
Lethbridge	17.50	17.82	21.00	22.00	29.40	24.25	19.50	18.87
Pr. Albert	17.20	17.65	22.75	22.00	30.15	22.70	21.70	16.50
Moose Jaw	17.00	17.50	22.50	20.00	30.25	22.50	18.00	...
Saskatoon	17.25	17.65	23.00	22.00	30.25	22.70	17.75	16.50
Regina	16.75	17.25	22.00	20.75	30.85	23.00	...	...
Vancouver	17.50	...	20.15	21.90	...	...	22.00	...

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended June 21:

	Cattle	Calves	Hogs
Week ended June 21 .....	2,673	703	8,294
Week previous (five days) .....	827	827	8,305
Corresponding week last year .....	2,846	866	9,830

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, June 26 were as follows:

**CATTLE:** Cwt.  
Steers, ch. & pr... \$23.00@24.00  
Steers, gd. & ch... 21.50@23.50  
Heifers, gd. & ch... 21.00@23.50  
Cows, util. & com'l... 13.50@16.00  
Cows, can. & cut... 11.00@13.50  
Bulls, util. & com'l... 15.50@17.00  
**VEALERS:**  
Good & choice... 17.00@19.00  
Calves, good & ch... 16.00@18.00  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 19.50@20.35  
200/220 lbs. .... 19.85@20.35  
220/240 lbs. .... 19.50@20.35  
240/270 lbs. .... 19.00@20.25  
Sows, U.S. No. 1-3, 270/360 lbs. .... 16.75@17.75  
**LAMBS:**  
Choice & prime... 22.00@22.50  
Good & choice... 20.50@22.00

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, June 26 were as follows:

**CATTLE:** Cwt.  
Steers, prime .... \$24.00@24.50  
Steers, choice .... 22.00@24.00  
Steers, good .... 20.00@22.00  
Heifers, ch. & pr... 22.00@23.50  
Heifers, good .... 18.50@21.25  
Cows, util. & com'l... 14.00@16.00  
Cows, can. & cut... 12.00@13.50  
Bulls, cut. & com'l... 15.00@17.50  
Bulls, good (beef)... None quoted  
**HOGS, U.S. No. 1-3:**  
180/200 lbs. .... 19.25@20.35  
200/220 lbs. .... 20.00@20.75  
220/240 lbs. .... 19.75@20.50  
240/270 lbs. .... 19.00@20.00  
270/300 lbs. .... 17.50@19.00  
Sows, U.S. No. 1-3, 270/360 lbs. .... 16.75@18.75  
**LAMBS:**  
Choice & prime... 21.50@22.50  
Good & choice... 21.00@21.50



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended June 22, 1957, compared:

CATTLE			Cor.
Week ended	Prev. week	1956	
Chicago <sup>1</sup> ...	23,296	25,249	23,435
Kan. City <sup>1</sup> ...	9,706	10,215	18,368
Omaha <sup>2</sup> ...	28,710	28,424	27,751
St. L. NSY <sup>3</sup> ...	9,132	10,208	13,389
St. Joseph <sup>4</sup> ...	9,025	10,774	11,950
Sixth City <sup>5</sup> ...	17,823	14,127	11,310
Wichita <sup>6</sup> ...	8,655	4,159	6,221
New York & Jer. City <sup>7</sup> ...	13,083	11,533	13,519
Okla. City <sup>8</sup> ...	10,005	12,121	13,441
Cincinnati <sup>9</sup> ...	4,328	5,020	4,978
Denver <sup>10</sup> ...	10,776	10,917	16,223
St. Paul <sup>11</sup> ...	15,280	16,492	13,570
Milwaukee <sup>12</sup> ...	3,838	4,422	2,764
Totals	159,547	163,661	176,729

HOGS			Cor.
Week ended	Prev. week	1956	
Chicago <sup>1</sup> ...	25,990	27,933	28,652
Kan. City <sup>1</sup> ...	13,671	16,679	10,765
Omaha <sup>2</sup> ...	39,779	37,828	41,043
St. L. NSY <sup>3</sup> ...	33,858	44,697	35,133
St. Joseph <sup>4</sup> ...	15,879	17,272	20,941
Sixth City <sup>5</sup> ...	17,841	13,384	13,535
Wichita <sup>6</sup> ...	9,515	9,688	8,517
New York & Jer. City <sup>7</sup> ...	43,420	44,890	42,282
Okla. City <sup>8</sup> ...	20,166	10,652	11,017
Cincinnati <sup>9</sup> ...	7,919	10,878	11,500
Denver <sup>10</sup> ...	8,255	8,368	10,078
St. Paul <sup>11</sup> ...	23,775	23,910	28,998
Milwaukee <sup>12</sup> ...	4,026	3,844	3,175
Totals	264,094	269,421	265,636

SHEEP			Cor.
Week ended	Prev. week	1956	
Chicago <sup>1</sup> ...	2,780	5,215	3,444
Kan. City <sup>1</sup> ...	7,487	7,154	6,147
Omaha <sup>2</sup> ...	6,292	10,269	6,360
St. L. NSY <sup>3</sup> ...	4,531	4,584	5,130
St. Joseph <sup>4</sup> ...	7,871	8,406	7,753
Sixth City <sup>5</sup> ...	2,598	2,451	1,462
Wichita <sup>6</sup> ...	2,652	4,274	858
New York & Jer. City <sup>7</sup> ...	37,891	40,132	45,229
Okla. City <sup>8</sup> ...	6,151	7,992	5,021
Cincinnati <sup>9</sup> ...	908	290	...
Denver <sup>10</sup> ...	9,484	9,237	19,721
St. Paul <sup>11</sup> ...	1,302	2,082	1,378
Milwaukee <sup>12</sup> ...	429	638	540
Totals	90,376	102,894	103,043

\*Cattle and calves.  
 †Federally inspected slaughter, including direct.  
 ‡Stockyards sales for local slaughter.  
 §Stockyards receipts for local slaughter, including direct.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended June 15:

CATTLE		
Week ended	Same week	1956
Western Canada...	18,780	17,021
Eastern Canada...	17,556	15,860
Totals	36,336	32,881

HOGS		
Week ended	Same week	1956
Western Canada...	41,674	54,466
Eastern Canada...	43,288	49,441
Totals	84,962	103,907

SHEEP		
Week ended	Same week	1956
Western Canada...	2,510	1,515
Eastern Canada...	3,273	2,914
Totals	5,783	4,429

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for week ended June 22:

CATTLE CALVES HOGS SHEEP		
Salable	93	80
Total (incl. direct)	3,065	333
Prev. wk.	86	97
Total (incl. direct)	3,636	503

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS		
Cattle	Calves	Hogs
June 20...	1,225	300
June 21...	1,257	168
June 22...	130	255
June 24...	15,512	164
June 25...	7,500	200
June 26...	15,000	200

SHIPMENTS		
Cattle	Calves	Hogs
June 20...	2,684	58
June 21...	3,387	20
June 22...	55	...
June 24...	5,369	...
June 25...	5,000	...
June 26...	5,000	...

JUNE RECEIPTS		
1957	1956	
Cattle	189,897	173,174
Calves	6,835	10,700
Hogs	169,198	183,383
Sheep	25,543	24,975

JUNE SHIPMENTS		
1957	1956	
Cattle	97,310	81,887
Hogs	34,719	40,825
Sheep	4,270	2,429

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 26:		
Week ended	Week ended	Week ended
June 26	June 26	June 19
Packers' purch.	24,657	26,254
Shippers' purch.	8,796	8,182
Totals	33,453	34,386

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, June 21, with comparisons:

Cattle		
Week to date	Hogs	Sheep
263,000	348,000	127,000
Previous week	269,000	383,000
Same wk. 1956	312,000	384,000
1957 to date	4,450,000	10,363,000
1956 to date	6,986,000	12,579,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended June 20:		
Cattle	Calves	Hogs
Los. Ang.	6,550	850
N. Portl'd	2,875	373
San Fran.	1,000	190

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, June 26 were as follows:

CATTLE:		
Steers, ch. & pr.	None quoted	
Steers, good & ch.	\$22.00@23.50	
Steers, standard	18.50@20.00	
Heifers, standard	None quoted	
Cows, util. & com'l.	12.50@15.00	
Cows, can. & cut.	10.00@13.00	
Bulls, util. & com'l.	15.50@17.00	
VEALERS:		
Choice & prime	22.00@23.00	
Good & choice	20.00@22.00	
Util. & stand.	16.00@19.00	
HOGS, U. S. No. 1-3:		
200/240 lbs.	19.50@19.75	
200/220 lbs.	19.00@20.00	
220/240 lbs.	19.50@19.75	
240/270 lbs.	19.25@19.50	
Sows, U. S. No. 1-3.	18.00@19.00	
180/360 lbs.	15.75@16.00	
Sows, U. S. No. 1-3.	15.00@15.50	
300/400 lbs.	15.25@15.75	
LAMBS:		
Choice & prime	21.50@23.00	
Good & choice	18.50@21.00	

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 25, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul				
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
U. S. No. 1-3:				
120-140 lbs.	\$16.00-17.25	None qtd.	None qtd.	None qtd.
140-160 lbs.	17.00-18.25	None qtd.	None qtd.	None qtd.
160-180 lbs.	18.00-20.00	\$18.00-19.25	\$18.00-19.00	\$18.50-20.00
180-200 lbs.	19.75-20.35	19.00-20.25	19.00-20.00	19.50-20.50
200-220 lbs.	19.50-20.35	19.40-20.25	19.50-20.00	19.75-20.85
220-240 lbs.	19.25-20.25	19.25-20.25	19.25-20.00	19.75-20.85
240-270 lbs.	19.00-20.00	19.00-19.60	19.00-19.75	19.25-20.50
270-300 lbs.	18.75-19.25	18.25-19.10	18.50-19.25	18.50-19.25
300-330 lbs.	None qtd.	17.75-18.50	None qtd.	18.00-18.50
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
Medium				
160-220 lbs.	17.50-19.25	17.50-19.25	17.50-19.00	18.00-19.75

SOWS:				
U. S. No. 1-3:				
180-270 lbs.	None qtd.	None qtd.	None qtd.	18.25-18.75
270-300 lbs.	17.25 only	17.50-18.00	17.00-17.75	18.00-18.75
300-330 lbs.	17.00-17.25	17.25-17.50	16.50-17.50	17.50-18.50
330-360 lbs.	16.75-17.25	16.75-17.50	16.25-17.00	17.00-18.25
360-400 lbs.	16.25-16.75	16.25-17.00	15.75-16.50	16.25-17.00
400-450 lbs.	15.50-16.25	15.75-16.25	15.50-16.00	15.50-16.25
450-550 lbs.	14.75-15.75	15.00-15.75	15.00-15.75	14.00-15.50
Boars & Stags,				
all wts.	10.50-12.50	None qtd.	None qtd.	None qtd.

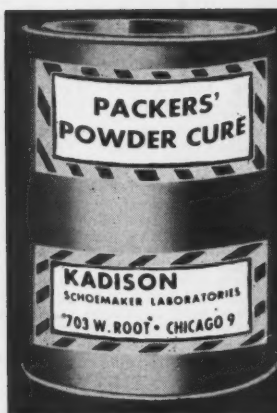
## SLAUGHTER CATTLE & CALVES:

STEERS:				
Prime:				
700-900 lbs.	None qtd.	None qtd.	None qtd.	23.00-24.00
900-1100 lbs.	None qtd.	None qtd.	None qtd.	23.50-24.50
1100-1300 lbs.	23.75-24.00	24.50-26.50	None qtd.	24.25-25.50
1300-1500 lbs.	None qtd.	24.50-26.50	None qtd.	24.25-25.50
Choice:				
700-900 lbs.	22.00-24.00	22.75-24.50	22.00-23.50	21.00-23.50
900-1100 lbs.	22.25-24.25	23.25-25.00	22.50-24.00	22.00-23.50
1100-1300 lbs.	22.25-24.25	23.25-25.00	22.50-24.00	21.00-23.50
1300-1500 lbs.	22.00-24.00	23.00-24.75	22.00-23.50	20.00-22.50
Good:				
700-900 lbs.	20.50-22.25	20.25-22.75	20.00-22.00	19.00-21.50
900-1100 lbs.	20.75-22.25	20.75-23.25	20.25-22.00	20.00-21.00
1100-1300 lbs.	20.75-22.25	20.50-23.25	20.50-22.50	19.25-22.00
Standard,				
all wts.	18.00-20.50	18.00-20.75	17.00-20.00	17.50-20.00
Utility,				
all wts.	16.00-18.00	16.00-18.25	15.00-17.00	14.50-17.00

HEIFERS:				
Prime:				
600-800 lbs.	None qtd.	None qtd.	None qtd.	23.00-24.00
800-1000 lbs.	None qtd.	24.00-25.00	None qtd.	23.00-24.00
Choice:				
600-800 lbs.	22.00-23.50	22.25-24.00	22.00-23.00	21.50-23.25
800-1000 lbs.	21.75-23.50	22.25-24.00	22.00-23.00	21.00-23.00
Good:				
500-700 lbs.	20.25-22.00	19.50-22.25	19.00-21.00	19.00-21.25
700-900 lbs.	20.00-22.00	19.50-22.25	19.00-21.00	20.00-21.00
Standard,				
all wts.	17.50-20.00	17.50-19.50	16.00-18.50	16.50-19.00
Utility,				
all wts.	15.50-17.50	15.50-17.50	14.00-16.00	14.00-17.00

COWS:				
Commercial,				
all wts.	15.00-16.00	15.50-17.00	14.50-16.00	15.00-16.50
Utility,				
all wts.	13.50-15.00	14.00-15.50	13.25-14.50	13.75-15.00
Can. & cut.,				
all wts.	10.00-13.50	11.00-14.75	10.50-13.25	11.50-13.50

BULLS (Yrls. Excl.) All Weights:					
Good	..... None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Commercial	16.00-17.00	18.00-18.75	16.00-17.00	16.00-17.00	15.50-17.50
Utility	15.00-16.00	16.50-18.00	16.00-17.00	15.00-16.00	15.50-17.50
Cutter	13.00-14.50	15.25-16.50	13.00-15.00	14.00-15.50	15.50-17.50



Acclaimed the perfect cure. Produced by the integrated process which allows for twice as many controls during processing.

creators of new products



An unusually high protein product. Eliminates the guess in meat emulsions. Smoother, lighter emulsions. High moisture retention.

Reliable, dependable fast service



Sodium ascorbate and iso-ascorbate incorporated in seasonings for faster color development and longer color retention of the finished product.

Food chemistry is our business



A combination of ingredients to enhance the showcase life of many items. Brings out the desired color and bloom.

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### POSITION WANTED

#### MANAGEMENT CONSULTANTS

SPECIALISTS — Organization - Management-Production-Labor Relations — Sales-Market Analysis.

LEE B. REIFEL & ASSOCIATES  
216 Bank of Wood County Building  
BOWLING GREEN, OHIO

#### ATTENTION! PACKERS and CANNERS

Young executive, 35 years old, college graduate, world wide experience in the meat industry—livestock buying, killing floor operations, by-products, manufacturing of cooked products and dry salamis, cutting, deepfreeze and canning. Master certificates granted for all phases mentioned. Seeks change. Will relocate anywhere with go-ahead firm. Would appreciate housing for family. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SALES MANAGER

17 years' experience largely in peddle truck operations with a large independent meat packer. Also, recently 2 years' experience with largest artificial casing company. Aggressive, with a thorough knowledge of good organization, public relations, costs and sales promotions. Age 44. W-236, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### FOOD TECHNOLOGIST

Specializing in sodium caseinate, phosphates, soluble seasonings, spices, and their uses in meat products. Proven ability to supervise, sell, research and make money for employer. W-244, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN or WORKING FOREMAN: Curing, desires change, 16 years' experience. Age 42. Married, sober and honest. Steady employment wanted. References. W-257, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

BUTCHER: Slaughter beef, veal and lamb departments. 20 years' experience. Capable to run kill floor. W-245, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 20 years' experience in all operations including livestock procurement. Can operate profitably. W-246, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 25 years' experience in all operations. Capable, efficient. Available immediately. W-247, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SEEK CONNECTION WITH LARGE SLAUGHTERHOUSE

Which is interested in entering the Kosher meat market. W-248, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXPERT SAUSAGE MAKER: Age 44. 23 years' experience. Will relocate anywhere. References. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

Manufacturers representative. Top Rated manufacturer selling nationally to the meat packing industry has two established territories open. Our cold storage door equipment is known, used and advertised nationally. Mail order and repeat business. Write giving age, lines carried and territory covered. Replies strictly confidential. P. O. Box 163, Cincinnati 15, Ohio.

GENERAL MANAGER: For large rendering plant located in south. Prefer man with thorough knowledge of all phases of rendering management including soliciting and plant operations. State age, experience and family status. W-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

SALESMAN WANTED: Due to expansion on the west coast, territory open for salesman with experience in meat processing preferred. Complete line of seasonings, binders and famous exclusive specialties. Golden opportunity for the right man. First Spice Mixing Co., Inc., 185 Arkansas St., San Francisco 7, Calif.

#### EXPERIENCED PACKAGING MACHINERY SPECIALIST

With working knowledge of automatic packaging machinery and its application to roll film. Some travelling necessary and willingness to re-locate. Excellent opportunity for man with proven ability to join well-known packaging firm. Please reply in confidence giving age, education, military service, and working experience. W-249, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

DEVELOPMENT AND TECHNICAL SALESMAN: Extensive food product knowledge necessary for development of new product applications. Must be responsible and willing to do some travelling. Excellent opportunity for man to join fast growing firm. Reply strictly confidential. Write giving age, past work experience, and education. W-251, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EXECUTIVE POSITION: Open with large New England concern, for man to take over edible oil department. Complete charge of blending, packaging and selling. Excellent opportunity for right person. W-251, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### BEEF KILL FLOOR MAN WANTED

Experienced man to take complete charge of beef kill. VERNON CALHOUN PACKING COMPANY, Palestine, Texas.

TIME STUDY MAN: Experienced in setting incentive standards on packinghouse operations. Give age, education, experience, salary expected etc. Replies confidential. Midwestern packer. W-253, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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